

SHOOTERS 9.5/each

oyster, blue ice vodka, lemon, tabasco, maryland spice
oyster, arette blanco tequila, lime, tabasco, chili salt
oyster, Ichishima tokubetsu honjozo sake, lemon,
sriracha, togarashi

RAW BAR

OYSTERS ½ dozen 18.5 / dozen 37
LITTLENECK OR CHERRYSTONE CLAMS 2.75 ea.
BLOOD CLAM AQUACHILE 3.50 ea.
MAINE LOBSTER ½ 33 / whole 66
MARINATED MUSSELS ½ lb 8.5
SNOW CRAB LEGS ½ lb 18.5 / whole 37
PEELED MARYLAND SPICED SHRIMP 21.5
PERUVIAN SCALLOP AQUACHILE 3.00 ea.
SANTA BARBARA SEA URCHIN 17

STEAMED

JUMBO SHRIMP ½ lb 23
SNOW CRAB LEGS ½ lb 19.5
MAINE LOBSTER ½ lb 35 / whole 70
SEAFOOD PLATTER 55
snow crab, oysters, shrimp, clams & mussels

SEAFOOD PLATTERS

oysters, clams, shrimp, mussel, scallops, crab & lobster
1 TIER - 50
2 TIER - 85
3 TIER (THE HUNGRY CAT) - 160

MIDDAY

HAMACHI CRUDO 15

coconut milk, mango salsa, avocado, thai basil & shiso

LITTLE GEM LETTUCES 13

avocado, bacon, sieved egg, radish & buttermilk vinaigrette

TOMATO & WATERMELON SALAD 14

arugula, french feta, basil & watermelon vinaigrette

STONE FRUIT & BURRATA SALAD 14

pistachio vinaigrette & arugula

GRILLED AUSTRALIAN PRAWNS 18

yellow tomato gazpacho, basil, cucumbers & radish

SQUASH BLOSSOMS 17

beer battered & stuffed with blue crab

GRILLED OCTOPUS 17

flatbread, cucumbers, beets, yogurt & harrissa

MUSSELS & LINGUICA 17

smoked tomato sauce, kale & grilled bread

MAINE LOBSTER ROLL 26

butter toasted roll, french fries

PUG BURGER 17.5 with fried egg 19.5

with blue cheese, bacon & avocado

DESSERTS

CHOCOLATE BREAD & BUTTER PUDDING 8

CHEESECAKE 8

with graham cracker crumble & macerated strawberries

STONE FRUIT CRISP 10

with whipped cream

ASSORTED CHEESES 3 for 12.5

with marcona almonds and wildflower honey

*please, no substitutions or modifications

WARNING: Consuming raw or undercooked meat, poultry, seafood shellfish and eggs may increase the risk of food borne related illness