

Raw Bar

Select Oysters

½ dozen, Champagne mignonette / 17

Jumbo Peeled Shrimp

½ pound, sweet chili cocktail sauce / 15

Alaskan King Crab Legs

½ pound, drawn butter and lemon / 24

Dungeness Crab

1 pound, tarragon aioli / 22

Maine Lobster Tail

8 ounce, lemon and drawn butter / 24

Ahi Tuna Tartare

Sesame soy, ginger, red Tobiko / 16

Shrimp Ceviche

Tequila, lime, jalapeno, tortilla chips / 14

Seafood Cocktail

*Shrimp, calamari, crab, scallops,
salsa and avocado / 21*

Pacifica Plateau

*½ lb. peeled shrimp, ½ lb. Alaskan king
crab, 6 oysters, Dungeness crab, ½ lobster tail / 89*

Pacifica Grand Plateau

1 lb. peeled shrimp, 1 lb. Alaskan King crab, 12 oysters, Dungeness crab, lobster tail / 178

Small Cold Plates

Chilled Heirloom Tomato Soup

Lump crab, avocado, chili and basil / 11

Organic Baby Greens

Pine nuts, white balsamic raspberry vinaigrette / 7

Caesar Salad

White anchovies, garlic croutons / 9

Add wild salmon / 15 or chilled shrimp / 9

Dungeness Crab Salad

Avocado, cucumber, tangerine vinaigrette / 17

Heirloom Tomatoes and Truffles

Watercress, goat cheese, herb crouton / 15

Small Hot Plates

Lobster and Corn Chowder

Porcini mushrooms, popcorn shoots, chive oil / 13

Crisp Shrimp & Calamari

Salsa Veracruzana, citrus aioli / 15

Steamed Black Mussels & Elk Sausage

Garlic, white wine, jalapeno, tomato / 17

Shrimp Lettuce Wraps

Basil, mint, cilantro, ponzu sauce / 15

Jumbo Lump Crab Cakes

Jicama slaw, lemongrass aioli / 15

Large Plates

Fish 'n' Chips

Pacific Cod, coleslaw, jalapeno aioli, malt vinegar / 16

Fish Tacos

Soft corn tortillas, avocado, and pico de gallo / 15

Classic Burger

Pickles, lettuce, tomato and onion, and French fries / 15

Tuna Steak Sandwich

Pineapple, yakitori mayo, taro chips / 17

Salmon Burger

Roasted red pepper crème fraîche, green salad / 18

Curry Chicken Salad

Mango, shaved almonds, coconut, basil / 16

Shrimp and Calamari Salad

Asian greens, miso lime vinaigrette / 16

Sesame Seared Ahi Tuna

Snap peas, shiitakes, yuzu, wasabi, orange / 17

Soft Shell Crab Po Boy

Cucumber cabbage, spicy mayo, French fries / 19

Local Vegetable Melt

Provolone, toasted rosemary bread, coleslaw / 15

For your convenience 18 % gratuity may be added to parties of five or more and split charges may be applied



307 south Mill Street Aspen, Colorado 81611 (970) 920-9775

ENTREES

Salmon (Alaskan Troll King) *spinach, fingerling potatoes, rosemary tomato bordelaise*

Tuna (Hawaiian Ahi) *pea shoots, shiitakes, yuzu vinaigrette, ginger orange soy, wasabi potatoes*

Trout (Tasmanian Ocean) *smoked bacon, baby turnips, Swiss chard, apple cider beurre nantais*

Snapper (Hawaiian Uku) *blood oranges, Asian pears, lemongrass lime leaf crab consommé*

Scallops (Baja Bay, Sea) *truffled butternut squash, foie gras, chanterelle mushrooms, demi- glace*

Ono (Hawaiian Troll) *grilled baby bok choy, coconut basil jasmine rice, passion fruit vinaigrette*

Sablefish (Alaskan "Black Cod") *prosciutto, heirloom beans, cipollini onions, sage rhubarb broth*

Whole Fish (Co. Stripped Bass) *tree ear mushrooms, snap peas, rice stick noodles, mirin garlic chili*

Whole Lobster (Kittery Maine) *truffle French fries, garlic spinach, drawn butter*

Seafood Pasta, *lobster, scallops, mussels, shrimp and sablefish, braised fennel, saffron broth*

Beef Tenderloin (Pennsylvania) *fingerling potatoes, wild mushrooms, truffle oil, port wine sauce
add grilled lobster tail or grilled shrimp*



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Alaskan King Crab Legs

½ pound, drawn butter and lemon

Dungeness Crab

1 pound, tarragon aioli

Maine Lobster Tail

8 ounce, lemon and drawn butter

Pacifica Plateau

*1/2 lb. shrimp, 1/2 lb. Alaskan king crab, 6 oysters,
Dungeness crab, 1/2 lobster tail*

Pacifica Grand Plateau

*1 lb. shrimp, 1 lb. Alaskan King crab, 12 oysters,
Dungeness crab, lobster tail*

Sashimi

Hamachi, Kampachi, mango, papaya, jalapeno

Ahi Tuna Tartare

Sesame soy, ginger gelée, red tobiko

Shrimp Ceviche

Tequila, lime, jalapeno, tortilla chips

Seafood Cocktail

*Shrimp, calamari, crab, scallops,
salsa and avocado*



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SMALL COLD PLATES

Organic Baby Greens

Hazelnut white balsamic vinaigrette

Caesar Salad

White anchovies, garlic croutons

Baby Beets and Truffles

Arugula, watercress and herb crouton

Dungeness Crab Salad

Avocado, radish sprouts, Apple cider vinegar

Lobster and Melon

Spicy peanuts, pomegranate, gooseberries

SMALL HOT PLATES

Pacifica Clam Chowder

Apple wood smoked bacon

Jumbo Lump Crab Cakes

Napa cabbage, lemongrass broth

Scallops and Foie Gras

Wild mushrooms, truffle oil, demi glaze

Crisp Rock Shrimp & Calamari

Salsa Veracruzana, cilantro lime aioli

Steamed Black Mussels

Garlic white wine herb butter

Rock Shrimp Rolls

Lime miso vinaigrette and ponzu sauce