

# DINNER MENU

## RAW BAR

SELECTION OF OYSTERS ON THE HALF SHELL (EACH)	3.75
LITTLENECK CLAMS ON THE HALF SHELL (EACH)	2.25
TAYLOR BAY SCALLOPS ON THE HALF SHELL (EACH)	3.00
WHITE SHRIMP COCKTAIL ON ICE, COCKTAIL SAUCE, LEMON WEDGE	16
RM SEAFOOD ESCABECHE CALAMARI, MUSSELS, SHRIMP, KING CRAB, SPICY VINAIGRETTE	17
OYSTER SIX SHOOTERS TRADITIONAL COCKTAIL SAUCE, LEMON JUICE, GIN	22
ALASKAN KING CRAB "THE DEADLIEST CATCH," CHILLED OR STEAMED HALF POUND	32
MONTEREY BAY DUNGENESS CRAB STEAMED OR CHILLED	MP

## CHILLED SHELLFISH SAMPLERS

<b>SMALL</b>	MARKET PRICE
1/2 LOBSTER, 6 OYSTERS, 3 CLAMS, 3 SHRIMP, MUSSELS, RM ESCABECHE	
<b>LARGE</b>	MARKET PRICE
1 LOBSTER, 12 OYSTERS, 6 CLAMS, 6 SHRIMP, MUSSELS, DUNGENESS CRAB, RM ESCABECHE	
<b>THE KITCHEN SINK</b>	MARKET PRICE
2 LOBSTERS, 18 OYSTERS, 12 CLAMS, 12 SHRIMP, MUSSELS, DUNGENESS CRAB, RM ESCABECHE	

## APPETIZERS

JUMBO LUMP CRAB CAKE BLUE CRAB, GREEN BEAN SALAD, CHIPOTLE AÏOLI	17
AHI TUNA DUO SEARED & TARTARE, HAAS AVOCADO, YUZU-SOY SAUCE	16
STEAK TARTARE TRUFFLES, PARMESAN, MISO EGG YOLK	21
RHODE ISLAND STYLE CALAMARI SWEET & SPICY CHERRY PEPPERS	15
STEAMED MUSSELS OR CLAMS WHITE WINE, GARLIC, PARSLEY	16
RICK'S WHITE CLAM CHOWDER POTATOES, LITTLENECKS, FRESH DILL	12
SWEET CORN SOUP DUNGENESS CRAB, MEYER LEMON, VERBENA ESSENCE	13
TOP CHEF MASTERS "MOON" DOGGIES SHRIMP CORN DOGS, COLE SLAW, CILANTRO MAYO	14
BEETS & WATERMELON TOASTED CASHEWS, FRISEE, FETA CHEESE	18
HEIRLOOM TOMATOES MAINE LOBSTER, BURATTA CHEESE, ANDRAKI SQUASH BLOSSOM	21
CAESAR SALAD HEARTS OF ROMAINE, PARMESAN CHEESE, WARM GARLIC BREAD	13
"BLT" ICEBERG BACON, SWEET 100 TOMATOES, BLUE CHEESE, BUTTERMILK RANCH DRESSING	14
BIBB LETTUCE WILD HERBS, SHAVED VEGETABLES, GREEN GODDESS EMULSION	13

## MAIN PLATES

WILD ALASKAN KING SALMON GRILLED CORN SUCCOTASH, LIME BUTTER, PIQUILLO PEPPERS	34
PACIFIC SWORDFISH "MILANESE" WILD ARUGULA, SHAVED FENNEL, LEMON VINAIGRETTE	35
GRILLED SHRIMP SAFFRON RISOTTO, SPINACH, CHORIZO OIL	31
ALASKAN HALIBUT SWEET PEAS, SAUTÉED PEA TENDRILS, BASIL BROTH	33
HAWAIIAN WALU "KABOB" CIPPOLINI ONIONS, BOK CHOY, CRUSHED JALAPEÑO- PINEAPPLE	35
DIVER SCALLOPS ANGEL HAIR PASTA, PARSLEY, LEMON CAPER SAUCE	30
RM STYLE "CIOPPINO" CALAMARATA PASTA, MUSSELS, CLAMS, KING CRAB, SHRIMP, SEASONAL FISH	35
RICK'S FAMOUS FISH 'N' CHIPS ANCHOR STEAM BEER-BATTERED, HERBED POTATO WEDGES	22
2LB MAINE LOBSTER CHILLED OR STEAMED	MP
PAN ROASTED FREE RANGE CHICKEN BABY ZUCCHINI, WHITE WINE, BALSAMIC	25
9OZ. BEEF FILET CRÈME FRAÎCHE WHIPPED POTATOES, RED WINE REDUCTION	41
14OZ. GRILLED RIBEYE BÉARNAISE SAUCE	38
HAND MADE CAVATELLI MOREL MUSHROOMS, BLUE CRAB, MEYER LEMON	26
ADD ONS - FOIE GRAS 19 • SHRIMP 10 • 1/2 LOBSTER MARKET PRICE	

## SIDES

MOONEN'S MASH CAPERS,SCALLIONS,BLACK PEPPER 7	MAC 'N' CHEESE CLASSIC OR BBQ STYLE (For Two) 12
HERBED FRIES 7	CORN SUCCOTASH 9
GREEN BEANS 8	GARLIC BREAD STICKS 4