

RAW BAR

OYSTERS

QTY

————	Row 34* Duxbury, MA	3.75
————	Island Creek* Duxbury, MA	4
————	Aunt Dotty* Saquish, MA	4
————	Swell* Hampton Harbor, NH	3.75
————	Beach Plum* Westport, MA	3
————	Blish Point* Barnstable, MA	3
————	Crowes Pasture* Dennis, MA	3.25
————	Mants Landing* Brewster, MA	3.25
————	Pleasant Cove* Damariscotta, ME	3.75
————	Summerside* Alberton, PEI	3.25
————	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

————	Shrimp Cocktail	3.75
————	Littleneck Chesapeake, VA	2.5
————	Blue Crab Cocktail horseradish, jalapeño	19
————	Half Lobster York, ME	32

CRUDO/CEVICHE

QTY

————	Black Bass Crudo* ramp relish, basil, olive oil	20
————	Halibut Ceviche* lime, arbol chilis, cilantro, cara cara	22
————	Fluke Ceviche Tacos* mango, fresco, cilantro lime	18
————	Salmon Crudo* pineapple, thai chilli, thai basil, mint	18
————	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21

Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house

