

# RAW BAR

## OYSTERS

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### QTY

_____	<b>Row 34*</b> Duxbury, MA	3.75
_____	<b>Island Creek*</b> Duxbury, MA	4
_____	<b>Aunt Dotty*</b> Saquish, MA	4
_____	<b>Swell*</b> Hampton Harbor, NH	3.75
_____	<b>Blish Point*</b> Barnstable, MA	3
_____	<b>Quivett Creek*</b> Dennis, MA	3.25
_____	<b>Whitecap*</b> Dennis, MA	3
_____	<b>Salten Rock*</b> Barnstable, MA	3.25
_____	<b>Chebooktook*</b> Bouctouche Bay, NB	3
_____	<b>Princetown*</b> Thunder Cove, PEI	3.5
_____	<b>Shellfish Tower*</b>	110

## ADD IT TO THE ICE

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### QTY

_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Littleneck*</b> Chesapeake, VA	2.5
_____	<b>Blue Crab Cocktail</b> horseradish, jalapeño	19
_____	<b>Half Lobster</b> York, ME	32

## CRUDO/CEVICHE

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### QTY

_____	<b>Black Bass Crudo*</b> ramp relish, basil, olive oil	20
_____	<b>Halibut Ceviche*</b> lime, arbol chilis, cilantro, cara cara	22
_____	<b>Fluke Ceviche Tacos*</b> mango, freso, cilantro lime	18
_____	<b>Salmon Crudo*</b> pineapple, thai chilli, thai basil, mint	18
_____	<b>Tuna Crudo*</b> 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

