

# RAW BAR

Add caviar to any oyster 4

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## QTY

_____	<b>Row 34*</b> Duxbury, MA	<b>3.75</b>
_____	<b>Island Creek*</b> Duxbury, MA	<b>4</b>
_____	<b>Aunt Dotty*</b> Saquish, MA	<b>4</b>
_____	<b>Swell*</b> Hampton Harbor, NH	<b>3.75</b>
_____	<b>Riptide*</b> Westport, MA	<b>3.25</b>
_____	<b>Thatch Island*</b> Barnstable, MA	<b>3.5</b>
_____	<b>Katama Bay*</b> Martha's Vineyard, MA	<b>3.25</b>
_____	<b>Breakwater*</b> Portsmouth, RI	<b>3.25</b>
_____	<b>Pemaquid*</b> Damariscotta, ME	<b>4</b>
_____	<b>Honeymoon*</b> New Brunswick, CAN	<b>3.5</b>
_____	<b>Shellfish Tower*</b>	<b>125</b>

## ADD IT TO THE ICE

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## QTY

_____	<b>Seared Tuna*</b> jalapeño, cilantro, lime	<b>20</b>
_____	<b>Crab Cocktail</b> horseradish, jalapeño	<b>21</b>
_____	<b>Littleneck*</b> Cherrystone Creek, VA	<b>2.75</b>
_____	<b>Cherrystone*</b> Eastham West Coastal, MA	<b>3.25</b>
_____	<b>Shrimp Cocktail</b>	<b>3.75</b>
_____	<b>Half Lobster</b>	<b>29</b>
_____	<b>White Sturgeon Caviar*</b>	<b>90</b>

## CRUDO / CEVICHE

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## QTY

_____	<b>Salmon Ceviche*</b> avocado, leche de tigre, radish, orange, tobiko	<b>18</b>
_____	<b>Redfish Ceviche*</b> tangerine, olives, fennel, dill	<b>20</b>
_____	<b>Halibut Ceviche Tacos*</b> pineapple, fresno, poblano crema, lime	<b>18</b>
_____	<b>Tuna Crudo*</b> black garlic aioli, ginger, crispy shallot	<b>21</b>

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 staff, which includes servers, runners, bussers, and bartenders.

