

R34

QTY RAW BAR*

ADD CAVIAR ON ANY OYSTER*	4
_____ Row 34* Duxbury, MA	3.5
_____ Island Creek* Duxbury, MA	3.75
_____ Aunt Dotty* Saquish, MA	3.5
_____ Saquish* Saquish, MA	3.25
_____ Ichabod Flat* Plymouth, MA	3.25
_____ Fairhaven* Fairhaven, MA	3.5
_____ Edgewater* Marion, MA	3
_____ Spearpoint* Martha's Vineyard, MA	3.25
_____ Belle Du Jour* New Brunswick, CA	3.5
_____ Littleneck* Plantation Creek, VA	2.5
_____ Cherrystone* Westport, CT	3
_____ Shrimp Cocktail	3.75
_____ Half Lobster York, ME	29
_____ Shellfish Tower*	85

*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.



QTY	SMOKED & CURED*	
	grilled bread, pickled onion crème fraîche	
<input type="radio"/>	Classic Smoked Salmon*	13
<input type="radio"/>	Salmon Gravlax*	13
<input type="radio"/>	Whitefish Pâté	12
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Cherrystone Ceviche* aji amarillo, orange, cucumber, jalapeño	15
<input type="radio"/>	Redfish Ceviche* pineapple, rhubarb, crispy sunchoke, leche de tigre	18
<input type="radio"/>	Salmon Crudo* olive, pistachio, green garlic crème, asparagus	18
<input type="radio"/>	Tuna Crudo* black garlic aioli, ginger, crispy shallot	21
<input type="radio"/>	Hiramasa & Tobiko* cucumber, horseradish, yuzu, scallion	22

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.