

R34

QTY RAW BAR*

_____	Row 34* Duxbury	3.25
_____	Island Creek* Duxbury	3.5
_____	Sprindrift* Westport	3
_____	Wellfleet* Wellfleet	3.5
_____	Swell* Hampton, NH	3
_____	Spearpoint* Martha's Vineyard	3.25
_____	Mookie Blues* Damariscotta, ME	3.5
_____	Weskeag* South Thomaston, ME	3.5
_____	Conway Royal* Malpeque Bay, PEI	3.25
_____	Littleneck* Metompkin Bay, VA	2.5
_____	Shrimp Cocktail	2.75
_____	Half Lobster York, ME	21
_____	Shellfish Tower*	88

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

*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*	11 ea
	grilled bread, pickled onion crème fraîche	

Curried Whitefish Dip

Swordfish Pastrami

Salmon Gravlax*

Smoked Steelhead Trout Lox*

Trout Pâté

Caviar Toast* 24

Smoked & Cured Board 36

QTY	CRUDO/CEVICHE*	
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Tuna Crudo* 18
black garlic aioli, ginger, crispy shallot

Salmon Crudo* 16
salsa macha, peanut, lime

Shrimp Ceviche* 15
cilantro pesto, orange, pickled red onion

Redfish Ceviche* 16
pomegranate, ginger, lemon
