

# R34

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## QTY RAW BAR\*

ADD CAVIAR ON ANY OYSTER*	4
_____ <b>Row 34*</b> Duxbury	3.25
_____ <b>Island Creek*</b> Duxbury	3.5
_____ <b>Aunt Dotty*</b> Saquish	3
_____ <b>West Island*</b> Fairhaven	3
_____ <b>Spring Creek*</b> Barnstable	3
_____ <b>Beach Point*</b> Barnstable	3.25
_____ <b>Crowes Pasture*</b> Dennis	3
_____ <b>Spearpoint*</b> Martha's Vineyard	3.25
_____ <b>Swell*</b> Hampton Harbor, NH	3
_____ <b>Littleneck*</b> Cherrystone Creek, VA	2.5
_____ <b>Cherrystone*</b> Eastham	3
_____ <b>Shrimp Cocktail</b>	2.75
_____ <b>Half Lobster</b> York, ME	21
_____ <b>Shellfish Tower*</b>	105

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\*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.



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<b>QTY</b>	<b>SMOKED &amp; CURED*</b>	12 ea
	grilled bread, pickled onion crème fraîche	

**Shrimp Pimento**

**Haddock Pâté**

**Smoked Salmon**

**Salmon Pâté**

**Steelhead Trout**

**Smoked & Cured Board\*** 39

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<b>QTY</b>	<b>CRUDO/CEVICHE*</b>	
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**Cherrystone Ceviche\*** 13  
blood orange, jalapeño, cilantro

**Fluke Ceviche\*** 18  
cucumber, radish, pomegranate

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

**Salmon Crudo\*** 16  
salsa macha, peanut, lime

**Tuna Crudo\*** 18  
black garlic aioli, ginger, crispy shallot

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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.