

R34

QTY RAW BAR*

ADD CAVIAR ON ANY OYSTER*	4
_____ Row 34* Duxbury	3.25
_____ Island Creek* Duxbury	3.5
_____ Aunt Dotty* Saquish	3
_____ Ichabod Flat* Plymouth	3
_____ Moonshoal* Barnstable	3.25
_____ Crowe's Pasture* Dennis	3
_____ Swell* Hampton Harbor, NH	3
_____ Spearpoint* Martha's Vineyard	3.25
_____ Pink Moon* New London, PEI	3
_____ Cherrystone* Eastham	3
_____ Littleneck* Cherrystone Creek, VA	2.5
_____ Shrimp Cocktail	2.75
_____ Half Lobster York, ME	21
_____ Shellfish Tower*	105

*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*	12 ea
	grilled bread, pickled onion crème fraîche	

Shrimp Pimento

Salmon Lox

Mussels

Steelhead Trout Pâté

Salmon Gravlax

Smoked & Cured Board* 39

QTY CRUDO/CEVICHE*

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

Fluke Ceviche* 18
cucumber, radish, pomegranate

Salmon Crudo* 16
salsa macha, peanut, lime

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

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.