

R34

QTY RAW BAR*

_____	Row 34* Duxbury, MA	3.5
_____	Island Creek* Duxbury, MA	3.75
_____	Ground Swell* Hampton, NH	3.5
_____	Blish Point* Barnstable, MA	3
_____	Thatch Island* Barnstable, MA	3
_____	Crowes Pasture* Dennis, MA	3
_____	Wellfleet* Wellfleet, MA	4
_____	Eel Lake* Nova Scotia, CAN	3
_____	Belle Du Jour* New Brunswick, CAN	3
_____	Littleneck* Quimby Inlet, VA	2.5
_____	Shrimp Cocktail	3.75
_____	Half Lobster York, ME	25
_____	Shellfish Tower*	95

*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"/>	Salmon Gravlax*	14
<input type="radio"/>	Maple Salmon	14
<input type="radio"/>	Maine Uni*	16
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Salmon Pâté	8
<input type="radio"/>	Shrimp Pimento	12
<input type="radio"/>	Tuna Pastrami*	14
<input type="radio"/>	Mussel Salad	14
<input type="radio"/>	Smoked & Cured Board*	38

QTY CRUDO & CEVICHE*

<input type="radio"/>	Shrimp Ceviche	15
	blood orange, avocado, fresno	
<input type="radio"/>	Salmon Crudo*	18
	grapefruit, pickled chili	
<input type="radio"/>	Tuna Crudo*	21
	black garlic aioli*, ginger, crispy shallot	

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