

RAW BAR

QTY

————	Row 34* Duxbury, MA	3.75
————	Island Creek* Duxbury, MA	4
————	Aunt Dotty* Saquish, MA	4
————	Swell* Hampton, NH	4
————	Mere Point* Brunswick, ME	4
————	Moon Shoal* Barnstable, MA	3.75
————	Blish Point* Barnstable, MA	3
————	Beach Plum* Westport, MA	3.5
————	Katama Bay* Martha's Vineyard, MA	3.5
————	Ninigret Nectar* Charlestown, RI	3.75
————	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

————	Shrimp Cocktail	3.75
————	 Littlenecks* Eastham, MA	2.75
————	Half Lobster* York, ME	29
————	Crab Cocktail crème fraîche, horseradish	19

CRUDO/CEVICHE

QTY

————	Acadian Redfish Ceviche* coconut milk, cucumber, chili oil	15
————	Shrimp Ceviche* pineapple, basil, pickled freso	17
————	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21
————	Salmon Belly Crudo* radish, cara cara, fried caper, peashoots	14

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.

In an effort to support our non-tipped team members, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

