

# R34

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## QTY RAW BAR\*

_____	<b>Row 34*</b> Duxbury, MA	3.5
_____	<b>Island Creek*</b> Duxbury, MA	3.75
_____	<b>Rising Tide*</b> Great Bay, NH	3
_____	<b>Swell*</b> Hampton Harbor, NH	3.5
_____	<b>Spinney Creek*</b> Eliot, ME	4
_____	<b>Ichabod Flat*</b> Plymouth, MA	3.5
_____	<b>Nasketucket*</b> Nasketucket Bay, MA	3
_____	<b>Moon Shoal*</b> Barnstable, MA	3
_____	<b>Chatham*</b> Chatham, MA	4
_____	<b>Savage Blonde*</b> Savage Harbor, PEI	3
_____	<b>Belle de Jour*</b> New Brunswick, CAN	3
_____	<b>Littleneck*</b> Eliot, ME	2.5
_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Half Lobster*</b> York, ME	25
_____	<b>Shellfish Tower</b>	95

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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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**QTY SMOKED & CURED\***

grilled bread, pickled onion, crème fraîche

<input type="radio"/>	<b>Salmon Lox</b>	14
<input type="radio"/>	<b>Salmon Pastrami</b>	14
<input type="radio"/>	<b>Mussels Escabeche</b>	14
<input type="radio"/>	<b>Trout Lomi Lomi</b>	14
<input type="radio"/>	<b>Salmon Belly</b>	14
<input type="radio"/>	<b>Whitefish Pâté</b>	14
<input type="radio"/>	<b>Bluefish Pâté</b>	14
<input type="radio"/>	<b>Spicy Tuna Pâté</b>	14
<input type="radio"/>	<b>Shrimp Pimento</b>	12
<input type="radio"/>	<b>Smoked &amp; Cured Board</b>	39

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**QTY CRUDO & CEVICHE\***

<input type="radio"/>	<b>Tuna Crudo*</b>	21
	black garlic aioli*, ginger, crispy shallot	
<input type="radio"/>	<b>Shrimp Ceviche</b>	15
	fresno aguachile, basil, lime	
<input type="radio"/>	<b>Steelhead Trout Crudo*</b>	16
	pine nut gremolata, pickled red onion	

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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.