

R34

QTY RAW BAR*

_____	Row 34 Duxbury, MA	3.5
_____	Island Creek* Duxbury, MA	3.75
_____	Swell* Hampton, NH	3.5
_____	Wellfleet* Wellfleet, MA	4
_____	Rocky Nook* Kingston, MA	3.5
_____	Saint Simon* New Brunswick, CAN	3
_____	Chebooktook* New Brunswick, CAN	3
_____	Belle du Jour* New Brunswick, CAN	3
_____	Littleneck* Eliot, ME	2.5
_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw York, ME	5
_____	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"/>	Oysters	14
<input type="radio"/>	Scallop	16
<input type="radio"/>	Classic Salmon*	14
<input type="radio"/>	Maple Salmon Belly	14
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Bluefish Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Spicy Tuna Pâté	12
<input type="radio"/>	Smoked & Cured Board	38

QTY CRUDO & CEVICHE*

<input type="radio"/>	Shrimp Ceviche	15
	heirloom tomatoes, grilled corn, basil	
<input type="radio"/>	Salmon Crudo*	18
	horseradish aioli*, crispy capers, dill	
<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.