

R34

QTY	RAW BAR*	
_____	Island Creek* Duxbury, MA	3.75
_____	Swell* Hampton, NH	3.25
_____	Wellfleet* Wellfleet, MA	3.25
_____	Popponesset* Mashpee, MA	3.25
_____	Edgewater* Buzzards Bay, MA	3.5
_____	Moonshoal* Barnstable, MA	3.25
_____	Spearpoint* Martha's Vineyard, MA	3.25
_____	Chatham* Chatham, MA	3.75
_____	Mookie Blues* Damariscotta, ME	3.5
_____	Littleneck* Metompkin Bay, VA	2.5
_____	Shrimp Cocktail	3.75
_____	Shellfish Platter*	85

*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



Halibut Collar

24



Halibut Tail

14



Steelhead Trout

12



Salmon Gravlax*

13



Togarashi Cod

12



Whitefish Pâté

12



Shrimp Pimento

14



Trout Pâté

14



Smoked & Cured Board

39

QTY

CRUDO/CEVICHE*



Halibut Ceviche*

18

habanero, jicama, leche de tigre



Shrimp Ceviche*

15

mango, cucumber, jalapeño



Salmon Crudo*

16

miso, jalapeño, scallion



Tuna Crudo*

21

black garlic aioli*, ginger, crispy shallot

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

