

# RAW BAR

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## QTY

_____	<b>Row 34*</b> Duxbury, MA	3.75
_____	<b>Island Creek*</b> Duxbury, MA	4
_____	<b>Aunt Dotty*</b> Saquish, MA	3.75
_____	<b>Swell*</b> Hampton, NH	3.75
_____	<b>Ichabod Flat*</b> Plymouth, MA	3.25
_____	<b>Wellfleet*</b> Wellfleet, MA	4
_____	<b>Dunbar*</b> Yarmouth, MA	3
_____	<b>Butter &amp; Brine*</b> Hog Island, RI	3.5
_____	<b>Mere Point*</b> Brunswick, ME	3.5
_____	<b>Black Magic*</b> Thunder Cove, PEI	3.25
_____	<b>Shellfish Tower*</b>	110

## ADD IT TO THE ICE

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## QTY

_____	<b>Shrimp Cocktail*</b>	3.75
_____	<b>Littleneck*</b> Skidmore Island, VA	2.5
_____	<b>Jonah Crab Claw</b> York, ME	3
_____	<b>Blue Crab Cocktail</b> horseradish, crème fraîche	19
_____	<b>Half Lobster</b> York, ME	29

## CRUDO/CEVICHE

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## QTY

_____	<b>Shrimp Ceviche*</b> tomato, avocado, cilantro, lime	15
_____	<b>Black Bass Crudo*</b> aji amarillo, watermelon, yuzu, shiso	19
_____	<b>Tuna Crudo*</b> black garlic aioli*, ginger, crispy shallot	21
_____	<b>Black Bass Ceviche*</b> sweet corn, cucumber, peanut salsa macha	18

\*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.

We apply a 3.5% Kitchen Appreciation 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.

