

R34

QTY RAW BAR*

ADD CAVIAR TO ANY OYSTER	4
_____ Row 34* Duxbury, MA	3.25
_____ Island Creek* Duxbury, MA	3.5
_____ Swell* Hampton, NH	3.5
_____ 1620* Plymouth, MA	3
_____ Thatch Island* Barnstable, MA	3
_____ Queen's Cup* PEI, CAN	3
_____ Littleneck* Cherrystone Creek, VA	2.5
_____ Shrimp Cocktail	2.75
_____ Half Lobster York, ME	21
_____ Shellfish Tower*	88

*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*	12 ea
	grilled bread, pickled onion crème fraîche	

Salmon Pâté

Shrimp Pimento

Citrus Salmon*

Tuna Pastrami*

Salmon Lox*

Caviar Toast* 24

Smoked & Cured Board* 39

QTY	CRUDO/CEVICHE*	
------------	-----------------------	--

Tuna Crudo* 18
black garlic aioli, ginger, crispy shallot

Salmon Crudo* 16
salsa macha, peanut, lime

Shrimp Ceviche* 15
cilantro pesto, orange, pickled red onion

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.