

R34

QTY RAW BAR*

let's celebratre the launch of the
Row 34 cookbook with \$1 Row 34 oysters

_____	Row 34* Duxbury	1
_____	Island Creek* Duxbury	3.25
_____	Aunt Dotty* Saquish	3
_____	Spring Creek* Barnstable	3
_____	Wellfleet* Wellfleet	3.25
_____	Crowes Pasture* Dennis	3
_____	Sweet Neck* Martha's Vineyard	3
_____	Raspberry Point* PEI, CAN	3.25
_____	Littleneck* Metompkin Bay, VA	2.5
_____	Shrimp Cocktail	2.75
_____	Jonah Crab Claw*	7
_____	Half Lobster York, ME	21
_____	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*	11 ea
	grilled bread, pickled onion crème fraîche	

Shrimp Pimento

Salmon Pâté

Bluefish Pâté

Salmon Gravlax

Trout Pâté

Classic Smoked Salmon

Tuna Pâté

Smoked & Cured Board* 36

QTY	CRUDO/CEVICHE*	
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Acadian Redfish Ceviche* 16
roasted jalapeño, lime

Shrimp Ceviche* 15
avocado, corn, poblano, lime

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

Salmon Crudo* 16
beet, pomegranate, sumac, horseradish
