

R34

QTY RAW BAR*

ADD CAVIAR ON ANY OYSTER*	4
_____ Row34* Duxbury	3.25
_____ Island Creek* Duxbury	3.25
_____ Aunt Dotty* Saquish	3
_____ Spearpoint* Martha's Vineyard	3.25
_____ Swell* Hampton Harbor, NH	3
_____ Pemaquid* Damariscotta, ME	3.25
_____ Taunton Bay* Taunton Bay, ME	3.25
_____ East Cape* PEI, Canada	3
_____ Hama Hama* Hood Canal, WA	3.75
_____ Littleneck* Metompkin Bay, VA	2.5
_____ Shrimp Cocktail	2.75
_____ 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	

Salmon Pâté

Salmon Gravlax

Bluefish Pâté

Shrimp Pimento

Smoked Salmon

Smoked & Cured Board* 36

QTY	CRUDO/CEVICHE*	
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Shrimp Ceviche* 15
cilantro pesto, orange, pickled red onion

Redfish Ceviche* 18
cucumber, radish, pomegranate

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

Salmon Crudo* 16
beet, pomegranate, sumac, horseradish

We apply a 3% 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.