

# RAW BAR

## OYSTERS

ADD CAVIAR TO ANY OYSTER 4

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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	4
_____	<b>Swell*</b> Hampton Harbor, NH	3.75
_____	<b>Beach Plum*</b> Westport, MA	3
_____	<b>Blish Point*</b> Barnstable, MA	3
_____	<b>Wellfleet*</b> Wellfleet, MA	4
_____	<b>Mere Point*</b> Brunswick, ME	3.5
_____	<b>Submarine*</b> South Thomaston, ME	3.75
_____	<b>Hama Hama*</b> Lilliwaup, WA	4
_____	<b>Shellfish Tower*</b>	110

## ADD IT TO THE ICE

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### QTY

_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Jonah Crab Claw</b> York, ME	5
_____	<b>Littleneck*</b> Eastham, MA	2.5
_____	<b>Blue Crab Cocktail</b> horseradish, jalapeño	19
_____	<b>Half Lobster</b> York, ME	30

## CRUDO/CEVICHE

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### QTY

_____	<b>Shrimp Ceviche*</b> coconut, mango, jalapeño	16
_____	<b>Redfish Ceviche Tacos*</b> lime, agave, cilantro, cucumber	16
_____	<b>Salmon Belly Crudo*</b> serrano, avocado, Cara cara oranges	16
_____	<b>Tuna Crudo*</b> black garlic aioli*, ginger, crispy shallot	21

\*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 appreciation fee does not represent a tip or service charge for our front of house

