

RAW BAR

OYSTERS

QTY

_____	Row34* Duxbury, MA	3.75
_____	Island Creek* Duxbury, MA	4
_____	Swell* Hampton Harbor, NH	3.75
_____	Blish Point* Barnstable, MA	3
_____	Cotuit* Barnstable, MA	3.25
_____	Joly* East Dennis, MA	3.25
_____	Katama Bay* Martha's Vineyard, MA	3.50
_____	Nonesuch* Scarborough, ME	4.25
_____	Chebooktook* Bouctouche Bay, NB	3.25
_____	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw* York, ME	3
_____	Littleneck* Quinby Inlet, VA	2.5
_____	Cherrystone* Eastham, MA	3
_____	Blue Crab Cocktail horseradish, jalapeño	19
_____	Half Lobster York, ME	25

CRUDO/CEVICHE

QTY

_____	Fluke Ceviche Tacos* tomatillo crema, grilled corn, fresco	18
_____	Redfish Ceviche* coconut, cucumber, basil, lemongrass	20
_____	Kingfish Crudo* Calabrian kosho, orange, shallot	22
_____	Salmon Ceviche* aji amarillo, fresco, cucumber, tempura crumb	21
_____	Tuna Crudo* 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 staff, which includes servers, runners, bussers, and bartenders.

