

# 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>Edgewater*</b> Wareham, MA	3
_____ <b>Beach Plum*</b> Westport, MA	3
_____ <b>Fiddler's Cove*</b> Falmouth, MA	3.5
_____ <b>Joly*</b> Dennis, MA	3.25
_____ <b>Sweet Neck*</b> Martha's Vineyard, MA	3.75
_____ <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> Chesapeake, VA	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> lime ponzu, ginger, scallion	16
_____ <b>Black Bass Ceviche*</b> coconut, mango, jalapeño	18
_____ <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

