

# RAW BAR

## OYSTERS

ADD CAVIAR TO ANY OYSTER 4

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### QTY

_____ <b>Row 34*</b>	3.75
Duxbury, MA	
_____ <b>Island Creek*</b>	4
Duxbury, MA	
_____ <b>Aunt Dotty*</b>	4
Saquish, MA	
_____ <b>Swell*</b>	3.75
Hampton Harbor, NH	
_____ <b>Beach Plum*</b>	3
Westport, MA	
_____ <b>Blish Point*</b>	3
Barnstable, MA	
_____ <b>Joly*</b>	3.25
Dennis, MA	
_____ <b>Wellfleet*</b>	4
Wellfleet, MA	
_____ <b>Sweet Neck*</b>	3.75
Martha's Vineyard, MA	
_____ <b>Submarine*</b>	3.75
South Thomaston, ME	
_____ <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>	5
York, ME	
_____ <b>Littleneck*</b>	2.5
Eastham, MA	
_____ <b>Blue Crab Cocktail</b>	19
horseradish, jalapeño	
_____ <b>Half Lobster</b>	30
York, ME	

## CRUDO/CEVICHE

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### QTY

_____ <b>Shrimp Ceviche*</b>	16
coconut, mango, jalapeño	
_____ <b>Black Bass Ceviche Tacos*</b>	18
lime, agave, cilantro, cucumber	
_____ <b>Salmon Belly Crudo*</b>	16
serrano, avocado, Cara cara oranges	
_____ <b>Tuna Crudo*</b>	21
black garlic aioli*, ginger, crispy shallot	

\*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

