

# RAW BAR

## QTY

_____	<b>Row 34*</b> Duxbury, MA	<b>4</b>
_____	<b>Island Creek*</b> Duxbury, MA	<b>4</b>
_____	<b>Aunt Dotty*</b> Saquish, MA	<b>4</b>
_____	<b>Swell*</b> Hampton Harbor, NH	<b>3.75</b>
_____	<b>Beach Plum*</b> Westport, MA	<b>3</b>
_____	<b>Blish Point*</b> Barnstable, MA	<b>3</b>
_____	<b>Wellfleet*</b> Wellfleet, MA	<b>4</b>
_____	<b>Katama Bay*</b> Martha's Vineyard, MA	<b>3</b>
_____	<b>Savage Blonde*</b> Savage Harbour, PEI	<b>3.5</b>
_____	<b>Shellfish Tower*</b>	<b>125</b>

## ADD IT TO THE ICE

## QTY

_____	<b>Shrimp Cocktail</b>	<b>3.75</b>
_____	<b>Jonah Crab Claw</b> York, ME	<b>5</b>
_____	<b>Littleneck*</b> Eastham, MA	<b>2.5</b>
_____	<b>Blue Crab Cocktail</b> horseradish, jalapeño	<b>19</b>
_____	<b>Half Lobster</b> York, ME	<b>29</b>

## CRUDO/CEVICHE

## QTY

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

\*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

