

# RAW BAR

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## QTY

_____	<b>Chef's Selection Half Dozen*</b>	<b>12</b>
_____	<b>Row 34*</b> Duxbury, MA	<b>3.75</b>
_____	<b>Island Creek XL*</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>Ichabod Flat*</b> Plymouth, MA	<b>3.5</b>
_____	<b>Spindrift*</b> Westport, MA	<b>3</b>
_____	<b>Mayflower Point*</b> Dennis, MA	<b>3.25</b>
_____	<b>Sweet Neck*</b> Martha's Vineyard, MA	<b>4</b>
_____	<b>Mookie Blues*</b> Damariscotta, ME	<b>3.5</b>
_____	<b>Black Magic*</b> Thunder Cove, PEI	<b>3.25</b>
_____	<b>Shellfish Tower*</b>	<b>110</b>

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## ADD IT TO THE ICE

## QTY

_____	<b>Half Lobster</b>	<b>29</b>
_____	<b>Shrimp Cocktail*</b>	<b>3.75</b>
_____	<b>Littleneck*</b> Cherrystone Creek, VA	<b>2.5</b>
_____	<b>Blue Crab Cocktail</b> horseradish, crème fraîche	<b>19</b>

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## CRUDO/CEVICHE

## QTY

_____	<b>Shrimp Ceviche*</b> mango, jalapeño, cilantro	<b>15</b>
_____	<b>Tuna Crudo*</b> black garlic aioli*, ginger, crispy shallot	<b>21</b>
_____	<b>Halibut Ceviche*</b> orange, cucumber, mint, aguachile	<b>18</b>
_____	<b>Salmon Crudo*</b> radish, spicy soy, scallions	<b>14</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 administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

