

# R34

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QTY	RAW BAR*	
_____	<b>Row 34*</b> Duxbury, MA	3.5
_____	<b>Swell*</b> Hampton, NH	3.75
_____	<b>Ichabod Flats*</b> Plymouth, MA	3.75
_____	<b>Riptide*</b> Westport, MA	3
_____	<b>Blish Point*</b> Barnstable, MA	3
_____	<b>Butter &amp; Brine*</b> Narragansett, RI	3.5
_____	<b>Mystic*</b> Stonington, CT	3
_____	<b>Dixon Point*</b> New Brunswick, CAN	3.25
_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Half Lobster</b> York, ME	25
_____	<b>Shellfish Tower*</b>	95

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\*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.



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**QTY SMOKED & CURED\***  
grilled bread, pickled onion, crème fraîche

<input type="radio"/>	<b>Salmon Gravlax*</b>	14
<input type="radio"/>	<b>Swordfish Pastrami</b>	16
<input type="radio"/>	<b>Whitefish Pâté</b>	8
<input type="radio"/>	<b>Shrimp Pimento</b>	14
<input type="radio"/>	<b>Spicy Tuna Pâté</b>	12
<input type="radio"/>	<b>Smoked &amp; Cured Board*</b>	39

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**QTY CRUDO/CEVICHE\***

<input type="radio"/>	<b>Fluke Ceviche*</b> pineapple, agua chili, mint	19
<input type="radio"/>	<b>Shrimp Ceviche*</b> mango, cucumber, jalapeño	15
<input type="radio"/>	<b>Salmon Crudo*</b> apple, chipotle crema, capers	18
<input type="radio"/>	<b>Hiramasa Crudo*</b> bonito aioli*, orange, fresno	20
<input type="radio"/>	<b>Tuna Crudo*</b> black garlic aioli*, ginger, crispy shallot	21

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We apply a 3.5% Kitchen Appreciation fee. This Appreciation fee does not represent a tip or service for our front of house staff, which includes servers, runners, bussers, and bartenders.

