

R34

QTY RAW BAR*

_____ **Row 34*** Duxbury, MA 3.5

_____ **Ground Swell*** Hampton Harbor, NH 3.75

_____ **1620*** Plymouth, MA 3.50

_____ **Ichabod Flat*** Plymouth, MA 3.75

_____ **Spindrift*** Westport, MA 3.75

_____ **Sea Hag*** Barnstable, MA 3

_____ **Glidden Points*** Damariscotta, ME 4

_____ **Blue Pool*** Lilliwaup, WA 4

_____ **Littleneck*** Cherrystone Creek, VA 2.5

_____ **Shrimp Cocktail** 3.75

_____ **Half Lobster** York, ME 25

_____ **Shellfish Tower*** 95

*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.



QTY	SMOKED & CURED* grilled bread, pickled onion, crème fraîche	
<input type="radio"/>	Classic Salmon*	14
<input type="radio"/>	Salmon Belly	14
<input type="radio"/>	Tuna Pastrami	16
<input type="radio"/>	Swordfish Pastrami	16
<input type="radio"/>	Tilefish Collar*	16
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Spicy Tuna Pâté	12
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Shrimp Ceviche* jalapeño, cilantro, yuzu	15
<input type="radio"/>	Fluke Ceviche* pineapple, agua chile, mint	19
<input type="radio"/>	North Shore Uni Crudo* cara cara oranges, fresno, crispy shallots	12
<input type="radio"/>	Salmon Crudo* apple, chipotle crema	18
<input type="radio"/>	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21

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.

