

# R34

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QTY	RAW BAR*	
_____	<b>Row 34*</b> Duxbury, MA	3.5
_____	<b>Island Creek*</b> Duxbury, MA	3.75
_____	<b>Ground Swell*</b> Hampton Harbor, NH	3.75
_____	<b>1620*</b> Plymouth, MA	3.50
_____	<b>Ichabod Flat*</b> Plymouth, MA	3.75
_____	<b>Beach Plum*</b> Westport, MA	3.5
_____	<b>Beach Point*</b> Barnstable, MA	4
_____	<b>Crowes Pasture*</b> Dennis, MA	3.75
_____	<b>Katama Bay*</b> Martha's Vineyard, MA	3
_____	<b>Maris Stella*</b> Great South Bay, NY	4
_____	<b>Littleneck*</b> Cherrystone Creek, VA	2.5
_____	<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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<b>QTY</b>	<b>SMOKED &amp; CURED*</b>	
	grilled bread, pickled onion, crème fraîche	
<input type="radio"/>	<b>Salmon Gravlax</b>	14
<input type="radio"/>	<b>Tuna Pastrami*</b>	16
<input type="radio"/>	<b>Salmon Belly</b>	14
<input type="radio"/>	<b>Swordfish Pastrami</b>	16
<input type="radio"/>	<b>Salmon Pâté</b>	12
<input type="radio"/>	<b>Whitefish Pâté</b>	12
<input type="radio"/>	<b>Shrimp Pimento</b>	14
<input type="radio"/>	<b>Smoked &amp; Cured Board*</b>	39

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<b>QTY</b>	<b>CRUDO/CEVICHE*</b>	
<input type="radio"/>	<b>Shrimp Ceviche*</b> jalapeño, cilantro, yuzu	15
<input type="radio"/>	<b>Fluke Ceviche*</b> pineapple, agua chile, mint	19
<input type="radio"/>	<b>Salmon Crudo*</b> apple, chipotle crema	18
<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.

