

R34

QTY	RAW BAR*	
_____	Row 34* Duxbury, MA	3.5
_____	Island Creek* Duxbury, MA	3.75
_____	Swell* Hampton, NH	3.75
_____	Malabar* Barnstable, MA	3.75
_____	Paine's Creek* Brewster, MA	3.5
_____	Katama Bay* Martha's Vineyard, MA	3
_____	Wellfleet* Wellfleet, MA	4
_____	Flying Point* Maquoit Bay, ME	3.75
_____	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"/>	Arctic Char	12
<input type="radio"/>	Salmon Gravlox*	14
<input type="radio"/>	Swordfish Pastrami	15
<input type="radio"/>	Maple Salmon Belly	14
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Bluefish Pâté	14
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Black Bass Ceviche* pineapple, aguachile, mint	18
<input type="radio"/>	Shrimp Ceviche* mango, yuzu, jalapeño	15
<input type="radio"/>	Salmon Crudo* apple, chipotle crema, capers	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.

