

# RAW BAR

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## QTY

_____	<b>Row 34*</b> Duxbury, MA	<b>3.75</b>
_____	<b>Island Creek*</b> Duxbury, MA	<b>3.75</b>
_____	<b>Swell*</b> Hampton Harbor, NH	<b>3.75</b>
_____	<b>Butter &amp; Brine*</b> Narragansett, RI	<b>3.5</b>
_____	<b>Beach Plum*</b> Westport, MA	<b>3</b>
_____	<b>Edgewater*</b> Buzzard's Bay, MA	<b>3</b>
_____	<b>Wellfleet*</b> Wellfleet, MA	<b>4</b>
_____	<b>Mookie Blues*</b> Damariscotta, ME	<b>3.5</b>
_____	<b>Honeymoon*</b> Bedec Bay, NB	<b>3.25</b>
_____	<b>Black Magic*</b> Thunder Cove, PEI	<b>3.5</b>
_____	<b>Shellfish Platter*</b>	<b>95</b>

## ADD IT TO THE ICE

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## QTY

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

## CRUDO/CEVICHE

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## QTY

_____	<b>Scallop Crudo*</b> lime, avocado mousse, pickled peppers	<b>19</b>
_____	<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> cara cara orange, cucumber, mint, aguachile	<b>18</b>
_____	<b>Salmon Crudo*</b> apple, spicy soy, cranberries	<b>18</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.