

# RAW BAR

## OYSTERS

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### QTY

_____	<b>Row 34*</b> Duxbury, MA	3.75
_____	<b>Island Creek*</b> Duxbury, MA	3.75
_____	<b>Swell*</b> Hampton, NH	3.75
_____	<b>Spinney Creek*</b> Eliot, ME	3.5
_____	<b>Voyager*</b> Plymouth, MA	3.5
_____	<b>Ichabod Flat*</b> Plymouth, MA	3.75
_____	<b>Edgewater*</b> Buzzard's Bay, MA	3
_____	<b>Wellfleet*</b> Wellfleet, MA	4
_____	<b>Eider Cove*</b> New Meadows River, ME	4
_____	<b>Chebooktook*</b> New Brunswick, CAN	3
_____	<b>Shellfish Tower*</b>	95

## ADD IT TO THE ICE

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### QTY

_____	<b>Blue Crab Cocktail</b> horseradish, crème fraîche	19
_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Littleneck*</b> Toms Cove, VA	2.5
_____	<b>Half Lobster</b>	25

## CRUDO/CEVICHE

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### QTY

_____	<b>Tuna Crudo*</b> black garlic aioli*, ginger, crispy shallot	21
_____	<b>Salmon Crudo*</b> pesto aioli*, confit cherry tomato, pinenuts	18
_____	<b>Fluke Ceviche*</b> tomato aguachile, sweet corn, cilantro	16
_____	<b>Shrimp Ceviche*</b> yellow watermelon, jalapeño, mint	15

\*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.

