

R34

QTY	RAW BAR*	
_____	Row 34* Duxbury, MA	3.50
_____	Island Creek* Duxbury, MA	3.75
_____	Aunt Dotty* Saquish, MA	3.25
_____	Swell* Hampton, NH	3.25
_____	Beach Plum* Westport, MA	3
_____	Nasketucket* Nasketucket Bay, MA	3.25
_____	Moonshoal* Barnstable, MA	3.25
_____	Chebooktook* New Brunswick, CAN	3.25
_____	Savage Blonde* Savage Harbour, PEI	3.25
_____	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"/>	Steelhead Trout*	12
<input type="radio"/>	Salmon Gravlax*	13
<input type="radio"/>	Smoked Scallops*	13
<input type="radio"/>	Whitefish Pâté	12
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Spicy Tuna Pâté	14
<input type="radio"/>	Smoked & Cured Board	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Black Bass Ceviche* habanero, jicama, leche de tigre	18
<input type="radio"/>	Shrimp Ceviche* yellow watermelon, aji amarillo, mint	15
<input type="radio"/>	Salmon Crudo* kalamata olives, harissa, basil	18
<input type="radio"/>	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service for our front of house staff, which includes servers, runners, bussers, and bartenders.

