

# RAW BAR

Add caviar to any oyster 4

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## QTY

_____	<b>Row 34*</b> Duxbury, MA	4
_____	<b>Island Creek*</b> Duxbury, MA	4
_____	<b>Aunt Dotty*</b> Saquish, MA	4.25
_____	<b>Swell*</b> Hampton Harbor, NH	3.75
_____	<b>Ichabod Flat*</b> Plymouth, MA	3.75
_____	<b>Moonshoal*</b> Barnstable, MA	4
_____	<b>Blish Point*</b> Barnstable, MA	3
_____	<b>Mant's Landing*</b> Brewster, MA	3.75
_____	<b>Wellfleet*</b> Wellfleet, MA	4
_____	<b>Chebooktook*</b> New Brunswick, CAN	3.5
_____	<b>Shellfish Tower*</b>	125

## ADD IT TO THE ICE

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## QTY

_____	<b>Seared Tuna*</b> jalapeño, cilantro, lime	19
_____	<b>Crab Cocktail</b> horseradish, jalapeño	21
_____	<b>Spicy Marinated Mussels</b>	14
_____	<b>Littleneck*</b> Mattawoman Creek, VA	2.75
_____	<b>Cherrystone*</b> Cole River, VA	3.25
_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Stone Crab Claw*</b>	21
_____	<b>Half Lobster</b>	25
_____	<b>White Sturgeon Caviar*</b>	90

## CRUDO / CEVICHE

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## QTY

_____	<b>Redfish Ceviche*</b> apple, avocado, tobiko, sesame	18
_____	<b>Fluke Ceviche Tacos*</b> pineapple, fresno, poblano crema, lime	21
_____	<b>Salmon Crudo*</b> Concord grapes, jalapeño, horseradish, dill	18
_____	<b>Tuna Crudo*</b> black garlic aioli, ginger, crispy shallot	21

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 appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

