

RAW BAR

Add caviar to any oyster 4

QTY

_____	Row 34* Duxbury, MA	3.75
_____	Island Creek* Duxbury, MA	4
_____	Aunt Dotty* Saquish, MA	4
_____	Crowes Pasture* Dennis, MA	3.5
_____	Wellfleet* Wellfleet, MA	3.75
_____	Blish Point* Barnstable, MA	3
_____	Moon Shoal* Barnstable, MA	3.75
_____	Ninigret Nectar* Charlestown, RI	3.75
_____	West Island* Nasketucket Bay, MA	3.25
_____	Hama Hama* Lilliwaup, WA	3.75
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Brickyard Cove, ME	2.75
_____	Cherrystone* Harpswell, ME	3.25
_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw	5
_____	Half Lobster	29
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

_____	Redfish Ceviche* blood orange, jalapeño, olive, pistachio, avocado	18
_____	Salmon Belly Crudo* beet gazpacho, lemon, radish, crème fraîche	18
_____	Bay Scallop Crudo* finger lime, basil, fresno, buttermilk, caviar	21
_____	Fluke Ceviche Tacos* mango, Piri Piri, cilantro crema, lime	20
_____	Tuna Crudo* 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.

