

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
_____	Swell* Hampton Harbor, NH	3.75
_____	Crowes Pasture* Dennis, MA	3.5
_____	Spindrift* Westport, MA	3.5
_____	Wild Wellfleet* Wellfleet, MA	3.75
_____	Thatch Island* Barnstable, MA	3.5
_____	Dunbar* Yarmouth, MA	3.5
_____	Mookie Blues* Damariscotta, ME	3.75
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Brickyard Cove, ME	2.75
_____	Cherrystone* Duxbury Bay, MA	3.5
_____	Shrimp Cocktail	3.75
_____	Half Lobster	21
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

_____	Redfish Ceviche* tomatoes, corn, poblano pepper, tobiko, lime	18
_____	Salmon Belly Crudo* Rainier cherries, jalapeño, pistachio, horseradish	18
_____	Halibut Ceviche Tacos* aji amarillo, peach, avocado, dill	19
_____	Shrimp Ceviche Tostadas pineapple salsa, poblano crema, smoked jalapeño	21
_____	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. Parties of 10 or more are subject to an automatic 20% gratuity.

