

# RAW BAR

Add caviar to any oyster 4

## QTY

_____	<b>Row 34*</b> Duxbury, MA	3.75
_____	<b>Island Creek*</b> Duxbury, MA	4
_____	<b>Aunt Dotty*</b> Saquish, MA	4
_____	<b>Swell*</b> Hampton Harbor, NH	3.75
_____	<b>Beach Plum*</b> Westport, MA	3.75
_____	<b>Blish Point*</b> Barnstable, MA	3.25
_____	<b>Breakwater*</b> Sakonnet River, RI	3.5
_____	<b>Great Gun*</b> East Moriches, NY	3.75
_____	<b>Fortune*</b> Harbor Island, NS	3.75
_____	<b>Pink Moon*</b> New London, PEI	3.75
_____	<b>Shellfish Tower*</b>	110

## ADD IT TO THE ICE

## QTY

_____	<b>Thai Shrimp Salad</b> cashews	14
_____	<b>Crab Cocktail</b> horseradish, jalapeño	19
_____	<b>Spicy Marinated Mussels</b>	14
_____	<b>Littleneck*</b> Quinby Inlet, VA	2.5
_____	<b>Cherrystone*</b> Eastham, MA	3
_____	<b>Shrimp Cocktail</b>	3.75
_____	<b>Half Lobster</b>	25
_____	<b>White Sturgeon Caviar*</b>	90

## CRUDO / CEVICHE

## QTY

_____	<b>Hiramasa Crudo*</b> chili yuzu aioli, blood orange, tobiko	24
_____	<b>Redfish Ceviche*</b> aji amarillo, fennel, pine nuts, mint	18
_____	<b>Fluke Ceviche Tacos*</b> mango, cucumber, lime, avocado mousse	21
_____	<b>Salmon Crudo*</b> puffed wild rice, avocado, leche de tigre	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.

