

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
_____	Rocky Nook* Kingston, MA	3.5
_____	Swell* Hampton Harbor, NH	3.75
_____	Wellfleet* Wellfleet, MA	3.75
_____	Mant's Landing* Brewster, MA	3.25
_____	Sweet Neck* Martha's Vineyard, MA	3
_____	Mookie Blues* Damariscotta, ME	3.75
_____	Hama Hama* Lilliwaup, WA	3.5
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Cherrystone Creek, VA	2.75
_____	Cherrystone* Eastham, MA	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
_____	Black Bass 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.

