

RAW BAR

Add caviar to any oyster 4

QTY

_____	Row 34* Duxbury, MA	3.75
_____	Malabar* Osterville, MA	3.75
_____	Swell* Hampton Harbor, NH	3.5
_____	Blish Point* Barnstable, MA	3
_____	Ninigret Nectar* Charlestown, RI	4
_____	Great Guns* Moriches, NY	4
_____	Eel Lake* Eel Lake, NS	3.75
_____	White Stone* Windmill Point, VA	3.25
_____	Pink Moon* New London, PEI	3.75
_____	Valley Pearl* Tyne Valley, PEI	3.75
_____	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

_____	Seared Tuna Salad*	20
_____	Crab Cocktail horseradish, jalapeño	19
_____	Spicy Marinated Mussels	14
_____	Cherrystone* Eastham, MA	3
_____	Littleneck* Quinby Inlet, VA	2.5
_____	Shrimp Cocktail	3.75
_____	Half Lobster	23
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

QTY

_____	Redfish Ceviche* aji amarillo, fennel, pine nuts, mint	18
_____	Halibut Ceviche Tacos* mango, cucumber, lime, avocado mousse	21
_____	Scallop Crudo* calabrian chili, pickled ramps, mint	21
_____	Salmon Crudo* puffed wild rice, avocado, leche de tigre	18
_____	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.



BOSTON