

R34

QTY RAW BAR*

ADD CAVIAR ON ANY OYSTER*	4
_____ Row 34* Duxbury, MA	3.75
_____ Island Creek* Duxbury, MA	3.75
_____ Aunt Dotty* Saquish, MA	3.5
_____ Swell* Hampton Harbor, NH	3.75
_____ Ichabod Flat* Plymouth, MA	3.75
_____ Moon Shoal* Barnstable, MA	4
_____ Mere Point* Brunswick, ME	4
_____ Great Guns* East Moriches, NY	3
_____ Sand Dune* Souris River, PEI	4
_____ Littleneck* Quinby Inlet, VA	2.5
_____ Cherrystone* Eastham, MA	3
_____ Shrimp Cocktail	3.75
_____ Jonah Crab Claw	5
_____ Half Lobster York, ME	25
_____ Shellfish Tower*	110

*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.



QTY	SMOKED & CURED* grilled bread, pickled onion crème fraîche	
<input type="radio"/>	Salmon Gravlax*	14
<input type="radio"/>	Classic Salmon*	14
<input type="radio"/>	BBQ Mackerel	14
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Sea Trout Pâté	12
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Redfish Ceviche* almonds, pomegranate, salsa verde	18
<input type="radio"/>	Salmon Crudo* radish, capers, dill, grape leche de tigre	18
<input type="radio"/>	Tuna Crudo* black garlic aioli, ginger, crispy shallot	21
<input type="radio"/>	Fluke Ceviche Tacos* mango, cucumber, lime, avocado mousse	21
<input type="radio"/>	Kingfish Crudo* apple, jalapeño, shiitake salt, bonito	23
<input type="radio"/>	Bay Scallop Crudo* finger lime, shallot, cava rosé vinegar	16

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.