

RAW BAR

Add caviar to any oyster 4

QTY

_____	Row 34* Duxbury, MA	4
_____	Island Creek* Duxbury, MA	4
_____	Aunt Dotty* Saquish, MA	4
_____	Swell* Hampton Harbor, NH	3.75
_____	Blish Point* Barnstable, MA	3
_____	Sweet Neck* Martha's Vineyard, MA	4
_____	Little Gun* East Moriches, NY	4
_____	Saint Simon* New Brunswick, CAN	3.75
_____	Fortune* Harbor Island, NS	3.75
_____	Northern Belle* Northern Lake, PEI	3.75
_____	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

_____	Seared Tuna* jalapeño, cilantro, lime	20
_____	Crab Cocktail horseradish, jalapeño	19
_____	Spicy Marinated Mussels	14
_____	Littleneck* Quinby Inlet, VA	2.5
_____	Cherrystone* Eastham, MA	3.25
_____	Shrimp Cocktail	3.75
_____	Half Lobster	25
_____	Jonah Crab Claw	5
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

QTY

_____	Fluke Ceviche* aji amarillo, fennel, pine nuts, mint	18
_____	Halibut Ceviche Tacos* corn, jalapeño, poblano crema, lime	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.

