

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
_____	Wellfleet* Wellfleet, MA	3.75
_____	Dunbar* Yarmouth, MA	3.5
_____	Sea Kist* Jamestown, RI	4.15
_____	Ninigret Nectar* Charlestown, RI	4
_____	Katama Bay* Edgartown, MA	3
_____	Mookie Blues* Damariscotta, ME	3.75
_____	Pleasant Cove* Damariscotta, ME	4
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Brickyard Cove, ME	2.75
_____	Cherrystone* Duxbury Bay, MA	3.5
_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw	5
_____	Half Lobster	21
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

_____	Redfish Ceviche*	18	Cara Cara orange, jalapeño, olive, pistachio, avocado
_____	Salmon Belly Crudo*	18	Meyer lemon, basil, Fresno, buttermilk, tobiko
_____	Tilefish Ceviche Tacos*	20	grilled corn, Piri Piri, cilantro crema, lime
_____	Shrimp Ceviche Tostadas	21	pineapple salsa, poblano crema, smoked jalapeño
_____	Tuna Crudo*	21	black garlic aioli, ginger, crispy shallot

* 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. Parties of 10 or more are subject to an automatic 20% gratuity.

