

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
_____	Walrus & Carpenter* Jamestown, RI	3.25
_____	Swell* Hampton Harbor, NH	3.75
_____	Breakwater* Portsmouth, RI	3
_____	East Beach Blonde* Charlestown, RI	3.5
_____	Mookie Blue* Damariscotta, ME	3.5
_____	Village Bay* New Brunswick, CAN	3.5
_____	Hama Hama* Lilliwaup, WA	4
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Seared Tuna* jalapeño, cilantro, lime	20
_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Cherrystone Creek, VA	2.75
_____	Cherrystone* Eastham West Coastal, MA	3.25
_____	Shrimp Cocktail	3.75
_____	Half Lobster	24
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

QTY

_____	Redfish Ceviche*	20
	avocado, leche de tigre, radish, orange, tobiko, fennel	
_____	Salmon Crudo*	18
	green garlic, asparagus, Meyer lemon, crème fraîche	
_____	Halibut Ceviche Tacos*	18
	pineapple, fresno, poblano crema, lime	
_____	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.

