RAW BAR

Add caviar to any oyster

QTY

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QIY		
	Row 34 * Duxbury, MA	3.75
	Island Creek * Duxbury, MA	4
	Aunt Dotty⁺ Saquish, MA	4
	Warren Cove * Plymouth, MA	3
	Peter's Point * Onset, MA	3
	Joly [∗] Dennis, MA	3
	Beach Point* Barnstable, MA	3.5
	Dunbar * Yarmouth, MA	3.25
	Mookie Blues * Damariscotta, ME	3.5
	Hama Hama * Lilliwaup, WA	3.75
	Shellfish Tower*	125

4

ADD IT TO THE ICE

QTY

Crab Cocktail horseradish, jalapeño	21
Littleneck* Cherrystone Creek, VA	2.75
Cherrystone [*] Eastham, MA	3.25
Shrimp Cocktail	3.75
Jonah Crab Claw	5
——— Half Lobster	29
White Sturgeon Caviar*	90

CRUDO / CEVICHE

	Redfish Ceviche [*] avocado leche de tigre, orange, tobiko, fennel	18
	Salmon Crudo * grapes, apple, créme fraîche, mustard green	18 s
	Tautog Ceviche Tacos * mango, fresno, poblano crema, lime	20
	Tuna Crudo * black garlic aïoli, ginger, crispy shallot	21
undercooked mea increase your risk	undercooked ingredients. — Consuming raw or its, poultry, seafood, shellfish, or eggs may of foodborne illness. — Before placing your order ir server if anyone in your party has a food allergy.	7.9

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