

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
_____	Edgewater* Buzzards Bay, MA	3.25
_____	Moon Shoal* Barnstable, MA	3.75
_____	Crowes Pasture* Dennis, MA	3.5
_____	Wellfleet* Wellfleet, MA	3.75
_____	Fiddler's Cove* Falmouth, MA	3
_____	Sweet Neck* Martha's Vineyard, MA	3.25
_____	Norumbega* Damariscotta, ME	4
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Cherrystone Creek, VA	2.75
_____	Cherrystone* Eastham, MA	3.25
_____	Jonah Crab Claw York, ME	5
_____	Shrimp Cocktail	3.75
_____	Half Lobster	24
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

QTY

_____	Steelhead Trout Crudo* scallion purée, Calabrian chili vinaigrette, apricot	21
_____	Black Sea Bass Crudo* red plum aguachile, jalapeño, hazelnut salsa macha	21
_____	Redfish Ceviche* avocado, leche de tigre, radish, orange, tobiko, fennel	18
_____	Salmon Crudo* watermelon gazpacho, cherry tomato, leeks, basil	18
_____	Halibut Ceviche Tacos* grilled corn, fresno, poblano crema, lime	20
_____	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.



BOSTON