

RAW BAR

Add caviar to any oyster 4

QTY

_____	Row 34* Duxbury, MA	4
_____	Island Creek* Duxbury, MA	4
_____	Aunt Dotty* Saquish, MA	4.25
_____	Quivet Island* Dennis, MA	3.75
_____	Blish Point* Barnstable, MA	3
_____	Wellfleet* Wellfleet, MA	4
_____	Ninigret Nectar* Charlestown, RI	4
_____	Mookie Blue* Damariscotta, ME	4
_____	Pemaquid* Damariscotta, ME	4
_____	Saint Simon* Shippigan, New Brunswick	3.5
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Seared Tuna* jalapeño, cilantro, lime	19
_____	Crab Cocktail horseradish, jalapeño	21
_____	Spicy Marinated Mussels	14
_____	Littleneck* Mattawoman Creek, VA	2.75
_____	Cherrystone* Cole River, VA	3.25
_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw Scarborough, ME	5
_____	Half Lobster	25
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

QTY

_____	Redfish Ceviche* apple, avocado, tobiko, sesame	18
_____	Fluke Ceviche Tacos* pineapple, fresno, poblano crema, lime	21
_____	Salmon Crudo* Concord grapes, jalapeño, horseradish, dill	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.

