

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
_____	Rocky Nook* Kingston, MA	3.75
_____	Swell* Hampton Harbor, NH	3.75
_____	Blish Point* Barnstable, MA	3
_____	Joly* Dennis, MA	3.5
_____	Great Gun* East Moriches, NY	3.75
_____	Black Magic* Thunder Cove, PEI	3.5
_____	Saint Simon* Shippigan, NB	3.75
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Seared Tuna* jalapeño, cilantro, lime	19
_____	Crab Cocktail horseradish, jalapeño	21
_____	Spicy Marinated Mussels	14
_____	Cherrystone* Eastham, MA	3.25
_____	Littleneck* Quinby Inlet, VA	2.75
_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw	5
_____	Half Lobster	25
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

QTY

_____	Redfish Ceviche* cherry tomato, avocado, tobiko, sesame	18
_____	Halibut Ceviche Tacos* corn, fresno, poblano crema, lime	21
_____	Salmon Crudo* radish, chili, cilantro crema, melon gazpacho	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.



BOSTON