

RAW BAR

Add caviar to any oyster 4

QTY

_____	Row 34* Duxbury, MA	3.75
_____	Island Creek* Duxbury, MA	4
_____	Ichabod Flat* Plymouth, MA	4
_____	Swell* Hampton Harbor, NH	3.75
_____	Breakwater* Sakonnet River, RI	3.75
_____	Maris Stella* Long Island, NY	4
_____	Norumbega* Damariscotta, ME	4
_____	Northern Cross* Fishermans Island, VA	3
_____	Blue Pool* Hood Canal, WA	4
_____	Hama Hama* Lilliwaup, WA	3.5
_____	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	19
_____	Seared Tuna Salad* lime, fish sauce	20
_____	Spicy Marinated Mussels	14
_____	Littleneck* Quinby Inlet, VA	2.5
_____	Cherrystone* Eastham, MA	3
_____	Shrimp Cocktail	3.75
_____	Half Lobster	25
_____	White Sturgeon Caviar*	90

CRUDO/CEVICHE

QTY

_____	Hiramasa Crudo* chili yuzu aioli, blood orange, tobiko	23
_____	Redfish Ceviche* aji amarillo, fennel, pine nuts, mint	18
_____	Salmon Crudo* puffed wild rice, avocado, leche de tigre	21
_____	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21
_____	Fluke Ceviche Tacos* mango, cucumber, lime, avocado mousse	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.

