

R34

QTY RAW BAR*

_____	Row 34* Duxbury, MA	3.75
_____	Island Creek* Duxbury, MA	3.75
_____	Aunt Dotty* Saquish, MA	3.5
_____	Ground Swell* Hampton Harbor, MA	3.75
_____	Beach Point* Barnstable, MA	3.75
_____	Blish Point* Barnstable, MA	3
_____	Mayflower Point* Dennis, MA	3.25
_____	Glidden Point* Damariscotta, ME	4
_____	Savage Blonde* Savage Harbour, PEI	3.5
_____	Littleneck* Quinby Inlet, VA	2.5
_____	Cherrystone* Eastham	3
_____	Shrimp Cocktail	3.75
_____	Half Lobster York, ME	25
_____	Shellfish Tower*	110

*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.



QTY	SMOKED & CURED*	
	grilled bread, pickled onion crème fraîche	
<input type="radio"/>	Salmon Gravlax*	14
<input type="radio"/>	Classic Salmon*	14
<input type="radio"/>	Maple Salmon	12
<input type="radio"/>	Whitefish Pâté	8
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO / CEVICHE*	
<input type="radio"/>	Redfish Ceviche* pistachio, satsuma, salsa verde	18
<input type="radio"/>	Salmon Crudo* radish, capers, dill, beet leche de tigre	21
<input type="radio"/>	Tuna Crudo* black garlic aioli, ginger, crispy shallot	21
<input type="radio"/>	Fluke Ceviche Tacos* mango, cucumber, lime, avocado mousse	21

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.