## RAW BAR

Add caviar to any oyster

QTY		
	<b>Row 34</b> * Duxbury, MA	3.75
	<b>Island Creek</b> * Duxbury, MA	4
	<b>Aunt Dotty</b> ⁺ Saquish, MA	4
	<b>Rocky Nook</b> * Kingston, MA	3.5
	<b>Swell</b> * Hampton, NH	3.75
	<b>Peter's Point</b> * Onset, MA	3.5
	<b>Sea Kist</b> * Jamestown, RI	3.75
	<b>Dunbar</b> * Yarmouth, MA	3.25
	Ninigret Nectar* Charlestown, Rl	4
	<b>Cora Cressy⁺</b> Bremen, ME	3.75
	Shellfish Tower*	125

4

## ADD IT TO THE ICE

## QTY

Crab Cocktail horseradish, jalapeño	21
Littleneck* Brickyard Cove, ME	2.75
Cherrystone* Duxbury Bay, MA	3.5
Shrimp Cocktail	3.75
Half Lobster	21
White Sturgeon Caviar*	90

## CRUDO / CEVICHE

 Striped Bass Ceviche* tomatoes, corn, poblano pepper, tobiko, l	<b>18</b> ime
 <b>Salmon Belly Crudo</b> * Rainier cherries, jalapeño, pistachio, horsera	<b>18</b> adish
 Halibut Ceviche Tacos* aji amarillo, peach, avocado, dill	19
 Shrimp Ceviche Tostadas pineapple salsa, poblano crema, smoked jala	<b>21</b> peño
 <b>Tuna Crudo</b> * black garlic aïoli, 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. Parties of 10 or more are subject to an automatic 20% gratuity.

