

R34

QTY RAW BAR*

ADD CAVIAR ON ANY OYSTER*	4
_____ Row 34* Duxbury, MA	3.5
_____ Island Creek* Duxbury, MA	3.75
_____ Aunt Dotty* Saquish, MA	3.5
_____ 1620* Plymouth, MA	3.25
_____ Ichabod Flat* Plymouth, MA	3.25
_____ Puffer* Wellfleet, MA	3.5
_____ Swell* Hampton Harbor, NH	3
_____ Valley Pearl* PEI, CAN	3.5
_____ Fin de la Baie* New Brunswick, CAN	3.5
_____ Littleneck* Quinby Inlet, VA	2.5
_____ Cherrystone* Eastham, MA	3
_____ Shrimp Cocktail	3.75
_____ Jonah Crab Claw	5
_____ 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*	13
<input type="radio"/>	Classic Smoked Salmon*	13
<input type="radio"/>	Scallops	12
<input type="radio"/>	Smoked Eel	14
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Whitefish Pâté	12
<input type="radio"/>	Bluefish Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Striped Bass* green tomato aqua pazza, corn, jalapeño	18
<input type="radio"/>	Salmon Crudo* apricot, capers, chili, horseradish créma	18
<input type="radio"/>	Tuna Crudo* black garlic aioli, ginger, crispy shallot	21
<input type="radio"/>	Halibut Ceviche Tacos* mango, cucumber, lime, avocado mousse	21
<input type="radio"/>	Hiramasa & Tobiko* aji amarillo, huacatay, melon, lime	21

We apply a 3.5% Kitchen Administrative fee. This administrative fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.