

# R34

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**QTY    RAW BAR\***

ADD CAVIAR ON ANY OYSTER*	4
_____ <b>Row 34*</b> Duxbury, MA	3.5
_____ <b>Island Creek*</b> Duxbury, MA	3.75
_____ <b>Aunt Dotty*</b> Saquish, MA	3.5
_____ <b>Ichabod Flat*</b> Plymouth, MA	3.5
_____ <b>Edgewater*</b> Buzzards Bay, MA	3.25
_____ <b>Wellfleet*</b> Wellfleet, MA	3.5
_____ <b>Swell*</b> Hampton Harbor, NH	3
_____ <b>Fin de la Baie*</b> New Brunswick, CAN	3.5
_____ <b>Fortune*</b> Nova Scotia, CAN	3.5
_____ <b>Littleneck*</b> Quinby Inlet, VA	2.5
_____ <b>Shrimp Cocktail</b>	3.75
_____ <b>Half Lobster</b> York, ME	25
_____ <b>Shellfish Tower*</b>	85

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\*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.



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QTY	SMOKED & CURED*	
	grilled bread, pickled onion crème fraîche	
<input type="radio"/>	Classic Salmon*	13
<input type="radio"/>	Maple Steelhead Trout	12
<input type="radio"/>	BBQ Rubbed Mackerel	11
<input type="radio"/>	Bluefish Pâté	12
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Shrimp Pimento	14
<input type="radio"/>	Smoked & Cured Board*	39

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QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Cherrystone Ceviche* aji amarillo, orange, cucumber jalapeño	16
<input type="radio"/>	Redfish Ceviche* 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* cucumber, horseradish, yuzu, scallion	22

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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.