

RAW BAR

QTY

_____	Row 34* Duxbury, MA	3.75
_____	Kingfisher* Newington, NH	3.75
_____	Mere Point* Brunswick, ME	4
_____	Foster Point* Bath, ME	4
_____	Moondancer* Walpole, ME	3.5
_____	Love Shuck* Damariscotta, ME	3.75
_____	Blish Point* Barnstable, MA	3
_____	Fiddler's Cove* Falmouth, MA	3
_____	Katama Bay* Martha's Vineyard, MA	3.5
_____	Wellfleet* Wellfleet, MA	3.75
_____	Breakwater* Portsmouth, RI	3.5
_____	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

_____	Shrimp Cocktail	3.75
_____	Littleneck* Eastham, MA	2.75
_____	Half Lobster York, ME	29
_____	Crab Cocktail crème fraîche, horseradish	19

CRUDO/CEVICHE

QTY

_____	Bluefin Toro* fresh sambal, yuzu	22
_____	Acadian Redfish Ceviche* coconut milk, scallion, chili oil	15
_____	Shrimp Ceviche ponzu, cucumber, jalapeño, furikake	17
_____	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21
_____	Salmon Crudo* pea aguachile, fennel, radish, pickled shallot	14
_____	Steelhead Trout Crudo melon gazpacho, pickled fresno, basil	15

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.

In an effort to support our non-tipped team members, we apply a 3.5% Kitchen Appreciation Fee to all checks. This fee is voluntary and can be removed if you would prefer to opt out.

