

RAW BAR

QTY

——	Island Creek* Duxbury, MA	4
——	Fat Dog* Durham, NH	3.75
——	Swell* Hampton Harbor, NH	3.75
——	Flying Point* Freeport, ME	4
——	John's River* Bristol, ME	4
——	Love Shuck* Damariscotta, ME	3.75
——	Blish Point* Barnstable, MA	3
——	Mere Point* Brunswick, ME	4
——	Rocky Nook* Kingston, MA	3.25
——	Buttermilk Bay* Bourne, MA	3.75
——	Fiddler's Cove* Falmouth, MA	3
——	Butter & Brine* Portsmouth, RI	3.5
——	Chebooktook* Bouctouche Bay, NB	3.5
——	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

——	Shrimp Cocktail	3.75
——	Littleneck* Harpwell, ME	2.75
——	Half Lobster York, ME	30
——	Crab Cocktail crème fraîche, horseradish	19

CRUDO/CEVICHE

QTY

——	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

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.

