

RAW BAR

QTY

_____	Row 34* Duxbury, MA	3.75
_____	Island Creek* Duxbury, MA	4
_____	Aunt Dotty* Saquish, MA	4
_____	Kingfisher* Newington, NH	3.75
_____	Frosties* West Bath, ME	4
_____	Mookie Blues* Damariscotta, ME	3.75
_____	Fiddler's Cove* Falmouth, MA	3
_____	Fairhaven* Fairhaven, MA	3.25
_____	1620* Plymouth, MA	3.5
_____	Nasketucket Blondes* Mattapoisett, MA	3.5
_____	Edgewater* Buzzards Bay, MA	3.25
_____	Shellfish Tower*	110

ADD IT TO THE ICE

QTY

_____	Shrimp Cocktail	3.75
_____	Littleneck* Eliot, ME	2.75
_____	Half Lobster* York, ME	29
_____	Crab Cocktail crème fraîche, horseradish	19
_____	Bluefin Toro* fresh sambal, yuzu, fried garlic	22

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
_____	Steelhead Trout Crudo* tomato, fried capers, white balsamic, 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.

