

R34

QTY RAW BAR*

_____	Row 34* Duxbury, MA	3.5
_____	Island Creek* Duxbury, MA	3.75
_____	Spinny Creek* Eliot, ME	4
_____	Swell* Hampton, NH	3.5
_____	Saquish* Saquish, MA	3.25
_____	Spindrift* Westport, MA	3.5
_____	Blish Point* Barnstable, MA	3
_____	Eel Lake* Nova Scotia, CAN	3
_____	Littleneck* Martha's Vineyard, MA	2.5
_____	Shrimp Cocktail	3.75
_____	Shellfish Tower*	85

*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"/>	Citrus Salmon*	13
<input type="radio"/>	Lomi Salmon*	12
<input type="radio"/>	Uni Toast*	13
<input type="radio"/>	Steelhead Trout	14
<input type="radio"/>	Spanish Mackerel	15
<input type="radio"/>	Whitefish Pâté	12
<input type="radio"/>	Salmon Pâté	12
<input type="radio"/>	Tuna Pâté	12
<input type="radio"/>	Smoked & Cured Board*	39

QTY	CRUDO/CEVICHE*	
<input type="radio"/>	Shrimp Ceviche* jalpeño aguachile, cucumber mint	15
<input type="radio"/>	Salmon Crudo* green garlic crème, snap pea ginger relish	16
<input type="radio"/>	Tuna Crudo* black garlic aioli* ginger, crispy shallots	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.