

RAW BAR

Add caviar to any oyster 4

QTY

_____	Row 34* Duxbury, MA	3.75
_____	Island Creek* Duxbury, MA	4
_____	Aunt Dotty* Saquish, MA	4
_____	Swell* Hampton Harbor, NH	3.75
_____	Coot's Cove* Mattapoisett Neck, MA	3.5
_____	Davenport* Dennis, MA	3.25
_____	Blish Point* Barnstable, MA	3
_____	Mant's Landing* Brewster, MA	3.5
_____	Pleasant Cove* Damariscotta, ME	4
_____	Cora Cressey* Bremen, ME	3.75
_____	Shellfish Tower*	125

ADD IT TO THE ICE

QTY

_____	Crab Cocktail horseradish, jalapeño	21
_____	Littleneck* Brickyard Cove, ME	2.75
_____	Cherrystone* Duxbury Bay, MA	3.5
_____	Shrimp Cocktail	3.75
_____	Jonah Crab Claw	5
_____	Half Lobster	21
_____	White Sturgeon Caviar*	90

CRUDO / CEVICHE

_____	Striped Bass Ceviche* tomatoes, jalapeño, cilantro, avocado, tobiko*	18
_____	Salmon Belly Crudo* melon gazpacho, corn, cherries, poblano crema	18
_____	Fluke Ceviche Tacos* peach, fresno chili, red cabbage slaw	19
_____	Tuna Crudo* black garlic aioli*, ginger, crispy shallot	21

* 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.

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders. Parties of 10 or more are subject to an automatic 20% gratuity.



BOSTON