

BLACK LAMB est. 2019

Raw Bar

Table #

SHELLFISH PLATE <i>serves 1 - 2</i>	\$38
<i>4 oysters, 2 clams, 2 shrimp, 2 pieces crudo, giardinera</i>	
SHELLFISH PLATTER <i>serves 3 - 4</i>	\$85
<i>12 oysters, 4 clams, 4 shrimp, hiramasa crudo, salmon rillettes</i>	

QTY:	OYSTERS - \$3.75 EACH <i>SERVED W/ COCKTAIL SAUCE, LEMON, MIGNONETTE, & SPICY GREEN CHILI SAUCE</i>	
	ISLAND CREEK <i>quintessential N.E. oyster, briny, sweet</i>	Duxbury, MA
	ARCADIAN <i>subtle brine, hints of mediterranean clam</i>	Damariscotta, ME
	VALLEY PEARL <i>bright, squeaky clean, sweet like bay scallop</i>	PEI, CAN
	SALT BAY <i>sugary start, clean brine and butter finish</i>	Nova Scotia, CAN
	SHRIMP COCKTAIL	\$4 each
	LITTLENECK CLAMS	\$2.50 each
	CRAB & AVOCADO LOUIS	\$20
	SALMON CRUDO <i>kiwi, cucumber, serrano chile</i>	\$19
	TUNA CRUDO <i>watermelon, black garlic, jalapeno</i>	\$20
	HIRAMASA CRUDO <i>poké dressing, macadamia, cucumber, avocado, shrimp chips</i>	\$21
	SMOKED SALMON RILLETTES <i>pickled onion, dill, rye toast</i>	\$13

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