

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, salmon crudo, salmon rillettes</i>	

QTY:	OYSTERS - \$3.95 EACH <i>SERVED W/ COCKTAIL SAUCE, LEMON, MIGNONETTE, & SPICY GREEN CHILI SAUCE</i>	
	CROWES PASTURE <i>mellow brine, vegetal, creamy</i>	<i>Dennis, MA</i>
	BARNSTABLE BEES <i>salty undertones, creamy finish</i>	<i>Barnstable, MA</i>
	WEST ISLAND <i>briny, sweet and refreshingly crisp</i>	<i>Nasketucket Bay, MA</i>
	BLUE HILL <i>crisp, clean, buttery finish</i>	<i>Blue Hill, ME</i>
	LEMON STONES <i>citrusy, restrained brine, slightly sweet</i>	<i>Damariscotta, ME</i>
	SHRIMP COCKTAIL	<i>\$4 each</i>
	LITTLENECK CLAMS	<i>\$2.50 each</i>
	CRAB & AVOCADO LOUIS	<i>\$22</i>
	SALMON CRUDO <i>yuzu, carrot, togorashi, scallion</i>	<i>\$20</i>
	TUNA CRUDO <i>rhubarb, ramps, quinoa, dill</i>	<i>\$22</i>
	HIRAMASA CRUDO <i>passion fruit, coriander oil, red onion</i>	<i>\$21</i>
	SMOKED SALMON RILLETTES <i>pickled onion, dill, rye toast</i>	<i>\$15</i>