

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 rilletes</i>	

QTY:	OYSTERS - \$3.95 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
	WELLFLEET <i>plump with a mild sweet brine</i>	Wellsfleet, MA
	ARCADIAN <i>subtle brine, with hints of Mediterranean clam</i>	Damariscotta, ME
	LOVE POINT <i>slightly sweet with subtle cucumber and brine</i>	Harpswell, ME
	EAST CAPE <i>caramelized onion, nori, super plump</i>	P.E.I., CAN
	SHRIMP COCKTAIL	\$4 each
	LITTLENECK CLAMS	\$2.50 each
	CRAB & AVOCADO LOUIS	\$22
	SALMON CRUDO <i>yuzu, carrot, togorashi, scallion</i>	\$20
	TUNA CRUDO <i>winter citrus, fennel, capers, serrano</i>	\$22
	HIRAMASA CRUDO <i>passion fruit, coriander oil, red onion</i>	\$21
	SMOKED SALMON RILLETES <i>pickled onion, dill, rye toast</i>	\$15

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