

# BLACK LAMB

est.  
2019

## Raw Bar

Table #

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

# BLACK LAMB

est.  
2019

## Raw Bar

Table #

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

# BLACK LAMB

est.  
2019

## Raw Bar

Table #

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

<b>QTY:</b>	<b>OYSTERS - \$3.95 EACH</b> SERVED W/ COCKTAIL SAUCE, LEMON, MIGNONETTE, & SPICY GREEN CHILI SAUCE	
	ISLAND CREEK quintessential N.E. oyster briny, sweet	Duxbury, MA
	WELLFLEET plump with a mild sweet brine	Wellfleet, MA
	ARCADIAN subtle brine, with hints of Mediterranean clam	Damariscotta, ME
	LOVE POINT slightly sweet with subtle cucumber and brine	Harpswell, ME
	EAST CAPE caramelized onion, nori, super plump	P.E.I., CAN
	SHRIMP COCKTAIL	\$4 each
	LITTLENECK CLAMS	\$2.50 each
	CRAB & AVOCADO LOUIS	\$22
	SALMON CRUDO yuzu, carrot, togarashi, scallion	\$20
	TUNA CRUDO winter citrus, fennel, capers, serrano	\$22
	HIRAMASA CRUDO passion fruit, coriander oil, red onion	\$21
	SMOKED SALMON RILLETTES pickled onion, dill, rye toast	\$15

<b>QTY:</b>	<b>OYSTERS - \$3.95 EACH</b> SERVED W/ COCKTAIL SAUCE, LEMON, MIGNONETTE, & SPICY GREEN CHILI SAUCE	
	ISLAND CREEK quintessential N.E. oyster briny, sweet	Duxbury, MA
	WELLFLEET plump with a mild sweet brine	Wellfleet, MA
	ARCADIAN subtle brine, with hints of Mediterranean clam	Damariscotta, ME
	LOVE POINT slightly sweet with subtle cucumber and brine	Harpswell, ME
	EAST CAPE caramelized onion, nori, super plump	P.E.I., CAN
	SHRIMP COCKTAIL	\$4 each
	LITTLENECK CLAMS	\$2.50 each
	CRAB & AVOCADO LOUIS	\$22
	SALMON CRUDO yuzu, carrot, togarashi, scallion	\$20
	TUNA CRUDO winter citrus, fennel, capers, serrano	\$22
	HIRAMASA CRUDO passion fruit, coriander oil, red onion	\$21
	SMOKED SALMON RILLETTES pickled onion, dill, rye toast	\$15

<b>QTY:</b>	<b>OYSTERS - \$3.95 EACH</b> SERVED W/ COCKTAIL SAUCE, LEMON, MIGNONETTE, & SPICY GREEN CHILI SAUCE	
	ISLAND CREEK quintessential N.E. oyster briny, sweet	Duxbury, MA
	WELLFLEET plump with a mild sweet brine	Wellfleet, MA
	ARCADIAN subtle brine, with hints of Mediterranean clam	Damariscotta, ME
	LOVE POINT slightly sweet with subtle cucumber and brine	Harpswell, ME
	EAST CAPE caramelized onion, nori, super plump	P.E.I., CAN
	SHRIMP COCKTAIL	\$4 each
	LITTLENECK CLAMS	\$2.50 each
	CRAB & AVOCADO LOUIS	\$22
	SALMON CRUDO yuzu, carrot, togarashi, scallion	\$20
	TUNA CRUDO winter citrus, fennel, capers, serrano	\$22
	HIRAMASA CRUDO passion fruit, coriander oil, red onion	\$21
	SMOKED SALMON RILLETTES pickled onion, dill, rye toast	\$15