

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>	Dennis, MA
	BARNSTABLE BEES <i>salty undertones, creamy finish</i>	Barnstable, MA
	POPPY <i>rich umami flavor with a salty, creamy body</i>	Mashpee, MA
	LEMON STONE <i>citrusy, restrained brine, slightly sweet</i>	Damariscotta, ME
	MOOKIEMOTO <i>bright start, creamy cucumber and melon finish</i>	Damariscotta, ME
	WATCH HILL <i>distinct briny, buttery, sweet with mineral finish</i>	Winnapaug Pond, RI
	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>rhubarb, ramps, quinoa, dill</i>	\$22
	HIRAMASA CRUDO <i>passion fruit, coriander oil, red onion</i>	\$21
	SMOKED SALMON RILLETTES <i>pickled onion, dill, rye toast</i>	\$15