
QTY RAW BAR*

_____ + ICO caviar to any oyster 3

_____ **Row 34*** Duxbury 3

_____ **Island Creek*** Duxbury 3.25

_____ **Aunt Dotty's*** Saquish 3

_____ **Dunbar*** Yarmouth 3

_____ **Moon Shoal*** Barnstable 3

_____ **Crowe's Pasture*** Dennis 3

_____ **Chatham*** Chatham 3

_____ **Wellfleet*** Wellfleet 3.25

_____ **Taunton Bay*** Taunton Bay, ME 3

_____ **East Cape*** Prince Edward Island, CAN 3

_____ **Little necks*** Harpswell, ME 2.5

_____ **Cherry stones*** Kingston Bay 2.5

_____ **Shrimp Cocktail** 2.5

_____ **Jonah Crab Claw** York, ME 4

_____ **Half Lobster** York, ME 20

_____ **Shellfish Tower*** 88

*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.



QTY	SMOKED & SALT CURED*	11
	grilled bread, pickled onion crème fraîche	

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|---|---|
| ☐ Salmon* | ☐ Arctic Char Lox |
| ☐ Salmon Gravlax* | ☐ Mussels Escabeche |
| ☐ Scallop* | ☐ Mackerel Pastrami* |
| ☐ Tuna Pâté | ☐ Trout Pâté |
| ☐ Bluefish Pâté | ☐ Salmon Rillette |
| ☐ Smoked Shrimp Pimento | |
| ☐ Smoked & Salted Board* | 24 |
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QTY CRUDO/CEVICHE*

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|---|-----------|
| ☐ Salmon Poke* | 12 |
| brown rice, Gochugaru chili, scallion | |
| ☐ Tuna Crudo* | 18 |
| black garlic, avocado, shallot | |
| ☐ Fluke Crudo* | 15 |
| pickled peach, Calabrian chili, mint | |
| ☐ Scallop Ceviche* | 14 |
| jicama, apple, Fresno | |
| ☐ Ocean Perch Ceviche* | 14 |
| carrot, ginger, lime | |
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