



Raw Bar Menu

M-Th. 4pm-10:30, Fri 4-11:30, Sat. 6-11:30

(menu subject to seasonal change)

Kumomoto Oysters- (Japan)	3/ea.
A rich, buttery and slightly salty flavor with a sweet, mild and fruity finish. Great for beginners.	
Island Creek Oysters- (Duxbury, MA)	2.25/ea.
Buttery and plump meat with a distinctive briny finish.	
Malpeque Oysters- (Prince Edward Island)	2.00/ea.
Buttery and plump meat with a distinctive briny finish.	
Wellfleet Countneck Clams	1.50/ea
Cherrystone Clams	2.50/ea
Peel & Eat Shrimp	2.50/ea
Scallop Ceviche	8.50
Jonah Crab Claw	4.00/ea
Chilled Lobster Tail	mkt price
Oyster Shooter with Grey Goose Vodka	7.50/ea

PLATEAU DE FRUITS DE MER

6 Oysters
 6 Clams
 4 Shrimp
 2 Crab Claws
 1/2 cup of Periwinkles

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PLATEAU ROYALE

6 Oysters
 6 Clams
 4 Shrimp
 2 Crab Claws
 1/2 cup of Periwinkles
 1 Chilled Lobster Tail
 1/2 Cup Scallop Ceviche

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