

Raw Bar

OYSTERS & CLAMS

Naked oysters are served with lemon, classic mignonette, seasonal mignonette and house cocktail sauce.

Bama Beauties , <i>Portersville Bay, AL</i> • Buttery, Vegetal, Sweet . . .	3.25
Murder Point , <i>Irvington, AL</i> • Creamy, Salted Butter, Sea Grass . . .	3.25
Point aux Pins , <i>Cedar Point, AL</i> • Briny, Creamy, Plump	3.00
Sweet Jesus , <i>St. Mary's County, MD</i> • Briny, Buttery, Vegetal . . .	3.00
Petite Crowes , <i>Dennis, MA</i> • Sweet, Crisp, Baby Carrots	3.75
Island Creek , <i>Duxbury Bay, MA</i> • Briny, Crisp, Vegetal	4.00
Wellfleet , <i>Wellfleet, MA</i> • Plump, Salty, Crisp	3.75
T&A , <i>Dennis, MA</i> • Mild, Briny, Sweet	3.50
Big Rock , <i>Dennis, MA</i> • Briny, Crisp, Clean	3.25
Hummock Island , <i>Westport, CT</i> • Salty, Clean, Crisp	3.25
Hama Hama , <i>Lilliwaup, WA</i> • Firm, Briny, Mild	3.75
Kennedy Creek , <i>Totten Inlet, WA</i> • Sweet, Mineral, Salty . . .	3.50
Olympia , <i>Shelton, WA</i> • Petite, Sweet, Salty	3.75
Brass D'Or , <i>Nova Scotia</i> • Briny, Seaweed, Sweet	4.00

FISH, ETC.

Bottarga	6
<i>Celery, Olive Oil</i>	
Red Snapper Crudo	8
<i>Blood Orange, Red Beet, Serrano, Baby Red Shiso</i>	
Mussels	8
<i>Escabech</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.