

Raw Bar

OYSTERS & CLAMS

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

Point aux Pins , Cedar Point, AL • Plump, Creamy, Clean.	3.00
Mon Louis , Irvington, AL • Sweet, Plump, Briny	2.75
Murder Point , Irvington, AL • Creamy, Salted Butter, Seagrass. . .	3.25
Blue Point , Westport, CT • Plump, Toothy, Mild.	3.00
Spring Creek , Barnstable Harbor, MA • Savory, Salty, Earthy . . .	3.25
First Encounter , Eastham, MA • Petite, Fresh, Sea Water	3.75
Beausoleil , New Brunswick • Yeast, Salt, Mild	3.25
Hammersly , Lilliwaup, WA • Creamy, Plump, Salty-Sweet.	3.75
Disco Hama , Lilliwaup, WA • Salty, Mineral, Vegetal	3.75
Shigoku , Shelton, WA • Briny, Clean, Melon	4.00
Kumamoto , Shelton, WA • Creamy, Melon, Honey.	4.25
Fjordlux , Toando's Peninsula, WA • Clean, Crisp, Vegetal.	3.50
Manila Clam , Shelton, WA • Briny, Toothy, Sweet.	2.50

FISH, ETC.

Red Snapper Tartare	12
<i>Cucumber, Purple Daikon, Dill, Quinoa, Nori</i>	
Mussels	8
<i>Escabeche</i>	
Scallop Crudo	8
<i>Roasted Cantaloupe, Watermelon, Basil</i>	