

Raw Bar

OYSTERS & CLAMS

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

Saucey Lady Shells, <i>Apalachicola, FL</i> • Sweet, Mild, Mineral . . .	3.25
Murder Point, <i>Irvington, AL</i> • Creamy, Salted Butter, Sea Grass . . .	3.25
Chatham Select, <i>Chatham, MA</i> • Briney, Petite, Clean	3.75
Padanaram Select, <i>Padanaram Bay, MA</i> • Medium Brine, Sweet, Crisp .	3.75
Fin de la Baie, <i>New Brunswick</i> • Mild, Crisp, Gentle Brine	4.00
Beausoleil, <i>New Brunswick</i> • Yeast, Salt, Mild.	3.25
Hog Island, <i>Tomaes Bay, CA</i> • Briny, Sweet, Fresh	4.00
Squalli-Absch, <i>Henderson Inlet, WA</i> • Sweet, Cucumber, Mineral. .	4.00
Baywater Sweet, <i>Thorndyke Bay, WA</i> • Fresh, Cucumber, Melon	3.75
Night Tides, <i>Thorndyke Bay, WA</i> • Briny, Mineral, Cucumber . . .	3.75
Calm Cove, <i>Totten Inlet, WA</i> • Mild Brine, Sweet, Clean.	3.50
Fjordlux, <i>Toando's Peninsula, WA</i> • Clean, Crisp, Vegetal	3.50

FISH, ETC.

Red Snapper Crudo	12
<i>Cara Cara Orange, Horseradish, Tarragon, Quinoa</i>	
Littleneck Clam	8
<i>Escabeche</i>	