

Raw Bar

OYSTERS & CLAMS

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

Boondocks , <i>Panacea, FL</i> • Bright, Smooth, Vegtal	2.75
Outlaw Oysters , <i>Panacea, FL</i> • Meaty, Salty, Smooth	3.00
Southern Belle , <i>Grand Isle, LA</i> • Plump, Crisp, Briny	3.00
Turtlebacks , <i>Portersville Bay, AL</i> • Plump, Juicy, Briny	2.75
Cape Hatteras , <i>Buxton, NC</i> • Plump, Meaty, Sweet	3.50
Aunt Dotty , <i>Duxbury, MA</i> • Crisp, Buttery, Salty	3.50
Saquish , <i>Saquish, MA</i> • Mineral, Pine Nut, Parmesan	3.50
Mookie Blues , <i>Damariscotta, ME</i> • Salty, Sweet, Cucumber	3.50
Eld Inlet , <i>Lilliwaup, WA</i> • Mild Brine, Mineral, Sweet.	3.75
Hammersly , <i>Lilliwaup, WA</i> • Creamy, Plump, Salty-Sweet	3.75
Baywater Sweet , <i>Thorndyke Bay, WA</i> • Fresh, Cucumber, Melon	3.75
Night Tides , <i>Thorndyke Bay, WA</i> • Briny, Mineral, Cucumber	3.75
Royal Miyagi , <i>British Columbia</i> • Clean, Medium Salt, Vegetal	3.75

FISH, ETC.

Red Snapper Crudo	12.00
<i>Cara Cara Orange, Horseradish, Tarragon, Quinoa</i>	
Mussels	8.00
<i>Escabeche</i>	

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