# **RAW BAR**

_	ROCKY NOOK DYSTER Kingston Bay, Massachusetts, USA	\$1	75
	ROCKY SHORE DYSTER Prince Edward Island, Canada	\$1	75
	WELLFLEET DYSTER Blackfish Creek, Massachusetts, USA	\$1	75
	SUMMERSIDE DYSTER Price Edward Island, Canada	\$1	25
	CAPE MAY SALT DYSTER Cape Shore Del. Bay, New Jersey	\$1	50
	SHIGOKU DYSTER  Bay Center, Washington State	\$2	25
	KUMAMOTO OYSTER Rocky Bay, Washington, USA	\$2	25
	LITTLENECK CLAM Long Island, USA	\$1	50
	LIVE SEA SCALLOP Cape Cod, Massachusetts, USA Served thinly sliced and in the shell.	\$10	00

Consuming raw or undercooked seafood and shellfish may increase your risk of foodborne illness.



# FROM THE KITCHEN

## LOBSTER ROLL (Maine style)

\$18

Fresh steamed lobster, hand-picked and tossed with a light touch of mayo, minced celery, lemon juice and tarragon. Served on a buttered and toasted top-split bun.

# JUMBO LOBSTER ROLL (Maine style)

\$22

It's bigger than a regular lobster roll.

#### **NEW ENGLAND CLAM CHOWDER**

\$8

Classic preparation of the New England staple, using fresh Connecticut hard shell clam juice, butter, cream, onions, Yukon gold potatoes, thyme, parsley and fresh cracked pepper.

#### **BAJA FISH TACOS**

\$10

Crispy battered Gloucester pollock with citrus cabbage slaw, chipotlelime mayo, radishes and cilantro, served on grilled corn tortillas. [2 per order].

#### SPICY GREEN THAI CURRY MUSSELS

\$14

Fresh Maine mussels steamed in coconut milk, spicy green curry, lime, fish sauce and garnished with fresh Thai basil.

## KELP NOODLE PAD THAI

\$12

Raw kelp noodles with julienned vegetables tossed in a tamarind dressing and garnished with chopped cashews, sesame oil, and cilantro. (Raw, vegan, gluten-free)

# SOCKEYE SALMON CRUDO

\$10

Sockeye Salmon from the Cook Inlet of Alaska, thinly sliced and served raw dressed with extra virgin olive oil, citrus, sea salt, fresh cracked pepper and dill.



BEER	WINTERSON & PROPERTY OF STREET,
CAPTAIN'S KOLSCH, Captain Lawrence Elmsford, NY (5.0% ABV)	\$6
GREY LADY, Cisco Brewers Nantucket, MA (4.5% ABV)	\$6
ALL DAY IPA, Founders Brewing Co. Grand Rapids, MI (4.7% ABV)	\$7
NARRAGANSETT LAGER (16 oz can) Providence, RI (5.0% ABV)	\$4
WINE	
EMPIRE BUILDER ROSÉ (On draught) Fingerlakes, NY	\$8
RAVENTOS I BLANC 'L'HEREU' BRUT (2011) Penedes, Spain	\$13
GRUET BRUT ROSÉ (NV) Albuquerque, New Mexico	\$12
DOMAINE MARTIN SANCERRE (2013) Loire, France	\$14
LES HAUTES NOELLES MUSCADET (2013) Loire, France	\$9
DOMAINE MITTNACHT 'GYDTAKU' (2012) Alsace, France	\$13
SILVER THREAD CHARDONNAY (2012) Finger Lakes, New York	\$10
HEIDI SCHROCK 'BISCAYA' ROSÉ (2013) Burgenland, Austria	\$13
DOMAINE DE LA MADONE 'PERREON' (2011) Beaujolais, France	\$10
AZELIA LANGHE NEBBIOLO (2012) Piedmont, Italy	\$14