

# R34

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## QTY RAW BAR\*

——	<b>Row 34*</b> Duxbury	2.75
——	<b>Island Creek*</b> Duxbury	3
——	<b>Aunt Dotty's*</b> Saquish	3
——	<b>Warren Cove*</b> Plymouth	3
——	<b>Chatham*</b> Chatham	3
——	<b>First Encounter*</b> Eastham	3
——	<b>Puffer's*</b> Wellfleet	3
——	<b>Pemaquid*</b> Damariscotta River, ME	3
——	<b>Fin de la Baie*</b> New Brunswick, CAN	3
——	<b>Littlenecks*</b> Wellfleet	2
——	<b>Cherrystone*</b> Westport, CT	2.5
——	<b>Shrimp Cocktail</b>	2.5
——	<b>Half Lobster</b> York, ME	20
——	<b>Shellfish Tower*</b>	82

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\*Contain raw or undercooked ingredients. — Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.



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<b>QTY</b>	<b>SMOKED*</b> grilled bread, pickled onion crème fraîche	<b>11</b>
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**Trout Pâté\***

**Scallop\***

**Scallop Mousse**

**Bluefish Pâté\***

**Salmon Rilette**

**Uni Toast\*** **11**

**Chef's Daily Board\*** **24**

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<b>QTY</b>	<b>CRUDO/CEVICHE*</b>	
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**Salmon Poke\*** **13**  
sesame, shiso, nori chips

**Tuna Crudo\*** **16**  
black garlic, avocado

**Fluke Crudo\*** **14**  
pickled cherries, Urfa pepper, basil

**Scallop Ceviche\*** **14**  
watermelon aguachile, cucumber, mint

**Striped Bass Ceviche\*** **14**  
Baja style, avocado, serrano pepper

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