

# RAW BAR\*

## DAILY OYSTERS

Island Creek  
MA

White Stone  
VA

Blue Point  
CT

18 / ½ doz. // 34 / doz.

## OYSTER SAMPLER

variety of daily oysters paired with house accompaniments

## DRESSED WHITE STONES

yuzu mignonette, shiso oil, trout roe ...*5ea.*

## MIDDLE NECK CLAMS (VA)

10 / ½ doz. // 18 / doz.

## P&E CAROLINA JUMBO SHRIMP

18 / ½ doz. // 34 / doz.

## OYSTER SHOOTERS

classic: fermented tomato & liquid kimchi ...*6*  
seasonal: honeydew & tomatillo aguachile ...*7*

## CAVIAR SERVICE (30G)

served with potato beignets rolled in brown  
butter & everything spice, filled with yuzu  
creme fraiche, and fines herbs

California Classic White Sturgeon ...*110*  
USA Hackleback Sturgeon ...*70*

## House Accompaniments

champagne mignonette, tomatillo cocktail sauce, chili  
crunch, prepared horseradish, drift fresno hot sauce

## SMALL PLATES

### SEAFOOD TOWER ...*85*

12 oysters / 4 clams / 4 P&E  
shrimp / lobster salad

### DELUXE SEAFOOD TOWER ...*115*

18 oysters / 6 clams / 6 P&E  
Shrimp / lobster & crab salad

### MAINE LOBSTER SALAD ...*22*

celery, shallots, chives,  
lemon mayo

### MARYLAND CRAB SALAD ...*21*

shallots, pickled chili,  
chives, lemon mayo

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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