

Raw Bar



JUMBO SHRIMP COCKTAIL

traditional cocktail sauce, lemon, tabasco

21

HAMACHI

golden pineapple, serrano, arbequina olive oil,
breakfast radish, tobikko

22

AHI TUNA

shaved Bermuda onion, avocado,
toasted kukui nut, cabernet tomatoes, cilantro

21

KING SALMON

greek yogurt, meyer lemon, freekeh grains,
pea tendrils, chile oil

19

NEW ENGLAND LOBSTER SLIDER

lemon, crème fraiche, chives, toasted brioche

25



selection of east & west coast oysters

daily selection of fresh east & west coast oysters,
heirloom tomato cocktail, kurozu rice vinegar mignonette

1/2 doz (6) . . .20 dozen (12) . . .37

if you have a food allergy, please speak to the chef, manager, or server
consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness