

# RAW BAR

OYSTER SAMPLER	<i>one of each 18 two of each 36</i>	ONSET	2.50/14/28
MIDDLE NECK CLAMS	8/16	{ <i>Buzzards Bay, MA</i> }	<i>plump with a sharp brine &amp; buttery finish</i>
HENLOPEN SALTS	2.50/14/28	OLYMPIC MIYAGI	2.50/14/28
{ <i>Chincoteague Bay, VA</i> }		{ <i>Hood Canal, WA</i> }	<i>medium brine, tangy cucumber finish</i>
<i>classic Virginia oyster</i>		KATAMA BAY	2.50/14/28
SUMMERSIDE	2.50/14/28	{ <i>Martha's Vineyard, MA</i> }	<i>Great salty oyster with a sweet finish</i>
{ <i>PEI</i> }		MYSTICS	2.50/14/28
<i>moderate brine, complex, vegetal finish</i>		{ <i>Noank, CT</i> }	<i>Large with gentle brine and flinty finish</i>
MAYFLOWER POINT	2.50/14/28	KUMAMOTO	3.50/17/34
{ <i>Dennis, MA</i> }		{ <i>Oakland, WA</i> }	<i>Deep cup, mild brine honeydew finish</i>
<i>intense brine, creamy meat &amp; gentle finish</i>			
GREAT WHITE	2.50/14/28		
{ <i>Cape Cod, MA</i> }			
<i>briny, buttery meat, seaweed finish</i>			

WE ARE REQUIRED TO INFORM YOU THAT CONSUMING RAW OR UNDERCOOKED PROTEINS CAN INCREASE THE RISK OF FOODBORNE ILLNESS.

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## DESSERTS

*PEANUT BUTTER MOUSSE PIE	7.00
*WARM CHOCOLATE CHIP BROWNIE ALA MODE	8.00
KEY LIME PIE	7.00
APPLE CRUMBLE ALA MODE	8.00
HOPKINS ICE CREAM	3.00
* CONTAINS NUTS	

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