

# Raw Bar

## SEAFOOD.

SHRIMP COCKTAIL <i>lemon, cocktail sauce</i>	12.
SHELLFISH MEUNIERE <i>hama hama oysters, clams, scallion, aji limon, king trumpet mushrooms, herb salad, grilled bread</i>	16.
HAMA HAMA SAVORY CLAM, HOOD CANAL #5, WA <i>butterhead lettuce &amp; copper</i>	1.25
CAPER'S CLAMS, BULLYARD SOUND, SC <i>the pride of mt. pleasant</i>	1.25

## OYSTERS.

GLACIER POINT, HALIBUT COVE, AK <i>salted melons; terrific</i>	3.25
BAYWATER SWEET, THORNDYKE BAY, WA <i>little gem, fennel bulb; high salinity</i>	3.05
FJORDLUX, ADMIRALTY INLET, WA <i>seabean, kefir, &amp; high salinity</i>	2.85
HAMA HAMA, HOOD CANAL #5 WA <i>citrus, lettuce, &amp; cucumber</i>	2.95
BONITA BEACH, ELD INLET, WA <i>pine, apple, &amp; katsuobushi</i>	3.15
CHELSEA GEMS, ELD INLET, WA <i>anise &amp; bitter greens</i>	3.15
OLYMPIA, TOTTEN INLET, WA <i>smoked nuts; raw maitake</i>	3.05
OLD FIELD BEN, CODEN BEACH, AL <i>full-bodied; mild &amp; woody</i>	2.35
POINT AUX PINS, GRAND BAY, AL <i>full, firm, &amp; mossy</i>	2.65
SAUCEY LADY, APALACHEE BAY, FL <i>petite; buttered chickpeas</i>	2.55
WAKULLA MYSTIQUE, PANACEA, FL <i>cream of mushroom; delicious</i>	2.45
HATTERAS SALTS, CAPE HATTERAS, NC <i>corn pudding &amp; sandalwood</i>	2.95
FIN DE LA BAIE, BOUCTOUCHE, NB <i>big brine &amp; subtle sweet potato finish</i>	3.45
CEDAR ISLAND, POINT JUDITH POND, RI <i>celery &amp; butter; high salinity</i>	3.15
QUONNIE ROCK, QUONOCONTAUG POND, RI <i>slate &amp; ham</i>	3.15
ICHABOD FLAT, PLYMOUTH HARBOR, MA <i>buttered green garlic</i>	2.95
PETITE CROWE'S PASTURE, QUIVET NECK BEACH, MA <i>spring onion &amp; crab legs</i>	3.15
SAQUISH, PLYMOUTH BAY, MA <i>buttered leeks</i>	2.95
ISLAND CREEK, DUXBURY BAY, MA <i>kings of the cape. kapow!</i>	3.25
NORUMBEGA, DAMARISCOTTA RIVER, ME <i>minerally &amp; sweet; these are awesome</i>	3.55
GLIDDEN POINT, DAMARISCOTTA RIVER, ME <i>plump, pristine, perfect</i>	3.75

## COCKTAILS.

KIMBALL HOUSE <i>gin, cocchi americano, french vermouth, orange bitters</i>	11.
ROSÉ SPRITZ <i>ventoux rosé, campari, grapefruit, seltzer</i>	11.
AFTERNOON DELIGHT <i>absinthe, grapefruit, tarragon, lime, cava</i>	12.
CHARTREUSE TONIC <i>chartreuse, genepy, lime gin, malic acid, tonic</i>	12.
FRENCH 75 <i>cognac, lemon, carbonated muscadet</i>	11.
PARADISE SOUR <i>gin, aquavit, lime, apricot, yellow chartreuse, lemon thyme</i>	12.
WHISKEY SMASH <i>bourbon, mint, lemon, peach, cloosterbitter</i>	12.
MEZCAL ROYALE <i>mezcal, passionfruit, lime, bruto americano, cava</i>	12.
BANDWAGON TANGO <i>jamaican rum, pineapple, lime, mango, falernum</i>	12.
NEW TOKYO <i>scotch, pine &amp; pear brandy, ginger, yuzu, lime</i>	12.
TRANSATLANTIC <i>gin, peach vermouth, genepy</i>	12.
MR. DNA (TROPICAL NEGRONI) <i>navy strength gin, vermouth, pineapple, campari, lemon</i>	12.
CRESCENT MOON <i>rum, mezcal, garden raspberry, vermouth</i>	12.
CENTENNIAL <i>rye, cognac, sherry, dopo teatro, garden blackberry</i>	12.
SAZERAC <i>rye, gomme, bitters, herbsaint</i>	10.
BOTTLED OLD FASHIONED (SERVES 4) <i>bourbon, rye, gomme, cola bitters</i>	38.

## Absinthe Service

ABSINTHE, SUGAR CUBE & CHILLED WATER  
served over crushed ice per request

BREVANS VERTE, SWITZERLAND	10.
DUPLAIS BLANCHE, SWITZERLAND	10.
DUPLAIS VERTE, SWITZERLAND	10.
BUTTERFLY VERTE, SWITZERLAND	12.
ST. GEORGE VERTE, CALIFORNIA	8.
LA MUSE VERTE, FRANCE	9.
PERNOD VERTE, FRANCE	11.
VIEUX PONTARLIER VERTE, FRANCE	11.
NOUVELLE ORLEANS VERTE, FRANCE	18.
JADE 1901 VERTE, FRANCE	20.
LEOPOLD BROS. VERTE, COLORADO	10.

EATING RAW OR UNDERCOOKED OYSTERS INCREASES THE RISK OF FOODBORNE ILLNESSES



PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES OR DIETARY RESTRICTIONS

