

SHELLFISH

served with ICO cocktail sauce + mignonette

Island Creek Oysters (Duxbury, MA).....	\$2.75ea
Crowe's Pasture Oysters (Dennis, MA).....	\$2.75ea
Submarine Oysters (Thomaston, ME).....	\$2.75ea
Littleneck Clams (Duxbury, MA).....	\$1.50ea
Shrimp Cocktail (1/2lb) ^{GF} <i>served with ICO cocktail sauce</i>	\$27
'Oysters Deluxe' 6 Island Creeks each topped with 5g of Italian White Sturgeon.....	\$76

CAVIAR

aged & packed in-house by Island Creek. served with chips and chives

Italian White Sturgeon 30g	\$70
California White Sturgeon 30g	\$75
European Osetra 30g	\$90
American Osetra 30g	\$105
Italian Siberian 30g	\$85
Kaluga Caviar 30g	\$70

TINNED FISH BY ISLAND CREEK

You choose:

TUNA BELLY IN GALICIAN BUTTER (SPAIN).....	\$30
RAZOR CLAMS IN OLIVE OIL, GARLIC & CHILI (SPAIN).....	\$27
LITTLENECK CLAMS IN OLIVE OIL, GARLIC & CHILI (USA).....	\$26
SCALLOPS IN VIEIRA SAUCE (SPAIN).....	\$18
OCTOPUS IN OLIVE OIL, GARLIC & CHILI (SPAIN).....	\$26

served with house-made pickles, whipped butter, dijon mustard, sea salt, toast

BETWEEN THE BREAD

Lobster Roll

celery, mayonaise & buttered brioche MKT

Caviar Dog

sour cream, chive and white sturgeon caviar
1 for \$28 | 3 for \$75

All Beef Hot Dog

just as God intended \$5



SUSHI

In partnership with Red's Best

Sashimi

choose: bluefin tuna | salmon | fluke
soy citrus ponzu, chive & olive oil \$18.50

NIGIRI

Fluke	\$5.50ea
Salmon	\$5.50ea
Salmon Belly	\$6ea
Bluefin Tuna	\$6ea
Bluefin Tuna Medium Fatty	\$8ea
Bluefin Tuna Fatty	\$10ea
Tuna Trio	\$21

ROLLS

Fluke

Avocado & Cucumber \$16

Salmon

Avocado & Cucumber \$16.50

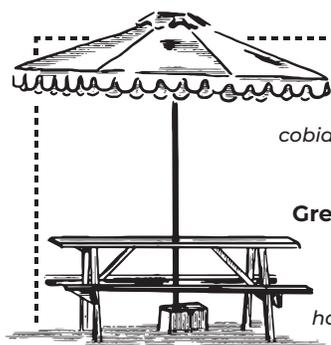
Spicy Tuna

Scallion & Sesame \$16.50

Bluefin Tuna

Avocado & Cucumber \$17

**make it spicy \$1 *add ponzu \$1 *add eel sauce \$1*
gluten-free soy sauce available



'THE RAW BAR' CLASSICS

Ceviche

cobia, english cucumber, pineapple, jalapeño & cilantro \$15

Green Goddess "Ranch" Dip & Chips ^{GF}

carrots, celery, cape cod chips \$10

Clam Dip ^{GF}

horseradish, Tabasco & all the dairy \$10

Soft Pretzel

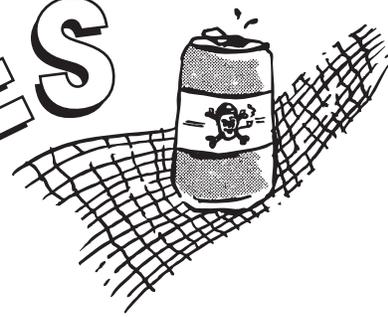
mustard & beer cheese \$11

Caesar Salad

gem lettuce, watermelon radish, parm, saltines \$13
+tuna belly \$9 +shrimp \$10 +lobster MKT

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BEVERAGES



WINES

SPARKLING

Bohigas Cava Brut
Catalonia, ES
\$14/glass \$50/bottle

WHITE

Zuri Getariako Txakolina
Basque, ES
\$14/glass \$50/bottle

Paul Direder 'Wanted' Gruner Veltliner (can)
Wagram, AT
\$12/can

Gaspard Sauvignon Blanc
Loire Valley, FR
\$15/glass \$50/bottle

Pavette Chardonnay
North Coast, CA
\$15/glass \$50/bottle

ROSÉ

El Jefe Rosé
Castilla y Leon, ES
\$15/glass \$50/bottle

RED

Ercole Monferrato Barbera
Piedmont, IT
\$14/glass \$50/bottle

Catena Vista Flores Malbec
Mendoza, AR
\$14/glass \$50/bottle

SAKE

Chiyomusubi Junmai Ginjo "Kitaro"
Tottori Prefecture
\$16/cup

ON DRAFT

BEACH PALE ALE\$10
STELLWAGEN 4.4%

DEAD FLOWERS\$11
FOAM BREWERS 4.4%

DELUXE LAGER\$8
3 FLOYDS 4.4%

LUNCH IPA\$11
MAINE BEER COMPANY 4.4%

CONEHEAD IPA\$9
ZERO GRAVITY 4.4%

FIDDLEHEAD IPA\$9
FIDDLEHEAD 6.2%

CANNED BEER

CERVEZA PACIFICO\$7
PACIFICO

MODELO CHELADA\$7
MODELO

ISLAND CREEK 'LOST BOYS' LAGER\$9
STELLWAGEN

DEEP SEDUCTRESS\$10
SIREN LURES x FORTY SECOND

OG CIDER\$9
HIGH LIMB

CANNED COCKTAILS

Reyes y Combardes Margarita\$12

Ramona Grapefruit\$14

Luxardo Aperitivo Spritz\$14

Giles-Deacon G&T\$12

Cranberry Vodka Seltzer\$12

Sun Cruiser Iced Tea\$12

High Noon Lucky One Lemonade\$12

High Noon Grapefruit Tequila Soda\$12

High Noon Watermelon Vodka Soda\$12

NON-ALCOHOLIC

SPINDRIFT SELTZER\$5
LEMON

LEMONADE\$4

ICED TEA\$4

ARNOLD PALMER\$4

COKE\$2.50

MEXICAN COKE\$5

DIET COKE\$2.50

MEXICAN SPRITE\$4

ATHLETIC CERVEZA (NA)\$7

ATHLETIC RUN WILD IPA (NA)\$7

BOXED WATER\$2

TOPO CHICO\$5

"I for sure can handle
many more beers, y'all
worry too much."

-Larry Bird

