
Raw Bar

	Per Piece	
Jumbo Shrimp Cocktail	2.75	<i>With house-made cocktail sauce</i>
Littleneck Clams, New Jersey Shore	2.00	<i>Sweet and lightly salty</i>
Oysters:		
Glidden Point, Damariscotta River, Maine	3.00	<i>Cultured; briny; firm from slow growth</i>
Mermaid Cove, Hillsborough Rlver, PEI, Canada	2.75	<i>Elite Malpeques; balanced, slight minerality</i>
Belon, Nonesuch Point, Maine	4.00	<i>Intense mineral finish; unique</i>
Rappahannock River, Virginia	2.75	<i>Mild, sweet butter flavor</i>
Salt Pond Selects, Point Judith Pond, RI	3.00	<i>Concentrated brine, metallic</i>
Shibumi, Eld Inlet, Puget Sound, WA	2.85	<i>Smoky finish; from algae rich waters; smallish</i>

Seafood Et cetera

Spiced Castelvetrano Olives	5	
Squid Ink Crackers	6	
Baby Gem Lettuce Salad, Japanese Dressing	9	
Soy-Braised Shiitake Mushrooms	8	
Cold Soba Noodles, Santa Barbara Uni and Quail Egg	16	
Boquerone and Parsley Toast	9	
Gravlax, Watercress, and Pickled Red Onions	10	
Spicy Tuna + Shiso Poke	14	<i>Cubed, w/ mustard oil, sesame, and shiso</i>
Live Scallop Sashimi, Yuzu, Furikake	16	
Barbecued Octopus	12	<i>Octopus in miso barbecue glaze</i>
Crispy-Skin Mackerel	13	

Charcuterie

Chorizo Pamplona	8	
Lamb Prosciutto	9	
Lomo Ibérico de Bellota	18	<i>Fermin, Spain; dry-cured pork loin; Ibérico pigs!</i>
Salame Nostrano	8	
Wallace Edwards + Sons WigWam Ham	13	<i>Surry, VA; classic, briny ham; aged 12 months</i>
Assortment: A Little of Each Meat	28	

Home-Made Ice Cream Sandwich

Today's Flavor: Bing Cherry	6
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