

JANUARY 9, 2026

# The Raw Bar

## OYSTERS\*◇

*Choice of pink peppercorn mignonette, cocktail sauce, or both*

### BELON

*Maine, European Flat \$4.25 per*

### AUNT DOTTY

*Massachusetts, Atlantic \$4.25 per*

### BAYWATER

*Washington, Pacific \$3.75 per*

## CHILLED SEA OF CORTEZ SHRIMP

*Saffron aioli \$4.90 per*

## SCALLOPS ON THE HALFSHELL\*◇

*Dressed with cacciatore \$3.75 per*

## GOLDEN OSETRA CAVIAR\*

*Bulgaria, 14g \$95*

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## HUMMUSIYA

(hoo-moo-see-YAH)

*Our hummus and dip selections are meant for sharing and change often.*

*Served with warm pita made to order.*

01	BEEF TENDERLOIN HUMMUS*	21
	<i>Filet mignon, roasted garlic, aleppo pepper</i>	
02	SPICED OLIVE AND FETA HUMMUS	15
	<i>Castelvetrano olives, sheep's milk feta, lemon zest, herbs</i>	
03	MUHAMMARA & HUMMUS ‡	15
	<i>Roasted red pepper, walnuts, pomegranate molasses</i>	
04	PISTACHIO LABNEH ‡	15
	<i>Strained yogurt, roasted pistachios, herbs, za'atar, lemon</i>	
05	BABA GANOUSH ‡	15
	<i>Fire-roasted eggplant, tahini, lemon, smoked paprika, pomegranate seeds, roasted Turkish pine nuts</i>	

## SHARING IS CARING

FOR A FEW — choose 3 \$40    FOR THE TABLE — choose 5 \$65

*\*add \$6*

\* Items contain raw/uncooked products. State health code requires us to inform you eating raw, undercooked or cooked to order meat/fish/eggs may cause food borne illness.

◇ Gluten Free. Many dishes can be prepared gluten-free — ask your server. While we take care with dietary needs, we're not a gluten-free kitchen. Please use caution if you have wheat allergies.

‡Contains tree nuts or peanuts. Please let your server know if you have any food allergies.