

JANUARY 14, 2026

The Raw Bar

OYSTERS*◇

Choice of pink peppercorn mignonette, cocktail sauce, or both

BELLE DU JOUR

New Brunswick, Atlantic \$4.00 per

SAVAGE BLONDE

Prince Edward Island, Atlantic \$3.75 per

MINTERSWEET

Washington, Pacific \$4.00 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	MARINATED ARTICHOKE HUMMUS	15
	<i>Baby artichoke hearts, salsa verde</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.