

MARCH 14, 2026

# The Raw Bar

## OYSTERS\*◇

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

### LITTLE LILLIES

*Washington, Pacific \$3.90 per*

### CHANNEL ROCK

*Massachusetts, Atlantic \$3.90 per*

### SUMMERSTONE

*Washington, Pacific \$3.90 per*

## CHILLED JUMBO OISHII 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 | TOMATO AND CHICKPEA HUMMUS ‡                                      | 15 |
|    | <i>Stewed chickpeas, roasted tomato, cumin, roasted pine nuts</i> |    |
| 02 | SPICED OLIVE AND FETA HUMMUS                                      | 15 |
|    | <i>Castelvetrano olives, sheep's milk feta, lemon zest, herbs</i> |    |
| 03 | MARINATED ARTICHOKE HUMMUS  | 15 |
|    | <i>Baby artichoke hearts, salsa verde</i>                         |    |
| 04 | FAVA BEAN   | 15 |
|    | <i>Fava beans blended with olive oil, lemon and sea salt</i>      |    |
| 05 | BABA GANOUSH ‡  | 15 |
|    | <i>Fire-roasted eggplant, tahini, lemon, smoked paprika</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.