

APRIL 26, 2026

# The Raw Bar

## OYSTERS\*◇

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

### BLUE HILL

*Maine, Atlantic \$4.00 per*

### WILDCAT

*Washington, Pacific \$4.00 per*

### LITTLE LILLIES

*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	<b>TOMATO AND CHICKPEA HUMMUS ‡</b>	15
	<i>Stewed chickpeas, roasted tomato, cumin, roasted pine nuts</i>	
02	<b>SPICED OLIVE AND FETA HUMMUS</b>	15
	<i>Castelvetrano olives, sheep's milk feta, lemon zest, herbs</i>	
03	<b>FILET HUMMUS</b>	21
	<i>Filet Mignon, aleppo pepper, roasted garlic</i>	
04	<b>PISTACHIO LABNEH ‡</b>	15
	<i>Strained yogurt, roasted pistachios, herbs, za'atar, lemon</i>	
05	<b>BABA GANOUSH ‡</b>	15
	<i>Fire-roasted eggplant, tabini, 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.