

MAY 1, 2026

# The Raw Bar

## OYSTERS\*◇

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

### CALM COVE

*Washington, Pacific \$3.90 per*

### KUMIAI

*Baja California Sur, Pacific \$4.00 per*

### EDGEWATER

*Massachusetts, Atlantic \$4.00 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.*

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01	ROASTED TOMATO AND GARLIC RICOTTA	15
	<i>Baby cherry tomato, garlic confit, thyme</i>	
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02	SPICED OLIVE AND FETA HUMMUS	15
	<i>Castelvetrano olives, sheep's milk feta, lemon zest, herbs</i>	
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03	MARINATED ARTICHOKE HUMMUS	15
	<i>Baby artichoke hearts, salsa verde</i>	
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04	PISTACHIO LABNEH ‡	15
	<i>Strained yogurt, roasted pistachios, herbs, za'atar, lemon</i>	
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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.