

AUGUST 19, 2026

The Raw Bar

OYSTERS*◇

Choice of pink peppercorn mignonette, cocktail sauce, or both

EDGEWATER

Massachusetts, Atlantic \$3.90 per

SUMMER BLUE

Washington, Pacific \$3.90 per

APHRODITES

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)

*A rotating selection of hummus and dips from across the Mediterranean,
served with warm, made-to-order pita.*

01	MARINATED BABY ARTICHOKE	15
	<i>Salsa verde, Turkish aleppo</i>	
02	CASTELVETRANO OLIVES & SHEEP'S MILK FETA	15
	<i>Lemon zest, fennel, thyme</i>	
03	FILET MIGNON**	26
	<i>Garlic confit, aleppo, imported Lebanese roasted pine nuts</i>	
04	BABA GANOUSH*	15
	<i>Fire-roasted eggplant, tahini, smoked paprika, Lebanese roasted pine nuts</i>	
05	PISTACHIO LABNEH WITH CHICKEN KAFTA*	21
	<i>Pomgranate seeds, roasted pistachios, sheep's milk feta</i>	

* 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.