

AUGUST 25, 2026

The Raw Bar

OYSTERS*◇

Choice of pink peppercorn mignonette, cocktail sauce, or both

SHORE THINGS

Massachusetts, Atlantic \$3.90 per

APHRODITE

Washington, Pacific \$3.90 per

ROCK POINT

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	FILET MIGNON** <i>Garlic confit, Turkish aleppo, imported Lebanese roasted pine nuts</i>	26
02	CASTELVETRANO OLIVES & SHEEP'S MILK FETA <i>Lemon zest, fennel, thyme</i>	15
03	TOMATO & CHICKPEA ‡ <i>Stewed chickpeas, roasted tomato, cumin roasted Lebanese pine nuts</i>	15
04	BABA GANOUSH & OISHII SHRIMP ‡ <i>Fire-roasted eggplant, harissa butter, garlic confit</i>	23
05	PISTACHIO LABNEH‡ <i>Strained Greek yogurt, roasted pistachios, za'atar, lemon</i>	15

* 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.