

# The Raw Bar

AT THE ISLAND CREEK OYSTER FARM  
DUXBURY, MA

## SHELLFISH

- ISLAND CREEK OYSTERS (DUXBURY, MA).....\$2.75
- AUNT DOTTY OYSTERS (SAQUISH, MA).....\$2.75
- LITTLENECK CLAMS (DUXBURY, MA).....\$1.50
- SERVED WITH ICO COCKTAIL SAUCE, JALAPENO + CILANTRO MIGNONETTE
- FURIKAKE SHRIMP COCKTAIL (1/2 LB).....\$27

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## CAVIAR

AGED & PACKED IN HOUSE BY ISLAND CREEK. SERVED WITH WONTON & CHIVE

- STERLING FARM WHITE STURGEON, 30G (ELVERTA, CA).....\$70
- MARSHALLBERG FARM OSETRA 30G (SMYRNA, NC).....\$100
- OYSTERS DELUXE.....\$76
- 6 ISLAND CREEK OYSTERS, EACH TOPPED WITH 5G OF CAVIAR

## TINNED FISH BY ISLAND CREEK

YOU CHOOSE:

- RAZOR CLAMS IN OLIVE OIL (SPAIN).....\$32
- PICKLED MUSSELS (SPAIN).....\$24
- COCKLES IN BRINE (SPAIN).....\$12

Served with House made pickles, whipped butter, dijon mustard, sea salt, 'My Little Bakery' sourdough



## ADD-ONS

- |                          |                             |                        |                         |
|--------------------------|-----------------------------|------------------------|-------------------------|
| LEMON<br>AIOLI<br>\$1.50 | CHIPOTLE<br>AIOLI<br>\$1.50 | CAVIAR<br>CREAM<br>\$9 | AVOCADO<br>SMASH<br>\$5 |
|--------------------------|-----------------------------|------------------------|-------------------------|

## Guest Wifi Password: Oysters!

**\*We apply a 10% Shucker Administrative Fee.**

*This Administrative fee is not a gratuity, tip or service charge.*

*We use this fee to supplement the wages of our back of house employees who legally cannot be included in the tip pool, including employees shucking oysters, preparing tin boards and supporting all elements of RAW BAR food prep.*

## SNACKS

### Crab Rangoon Dip

cream cheese, fish cake, sweet chile, won tons \$11

### Smashed Cucumbers

chile, garlic, sesame \$8

### Charred then Chilled Shishitos

lime, soy, scallion \$10

### SPAM® Musubi

~ a Hawaiian staple ~  
sweet soy glaze, rice, nori \$7

### Seaweed Salad

sesame, crispy shallots \$8

### Roe Bomb!

torched smoked salmon roe & tobiko,  
kewpie mayo over rice  
served w/ nori sheets & crispy onion \$17

### Caviar + Seaweed Dog

one dog topped with 10g of the good stuff,  
seaweed salad, lemon aioli \$27

## ROLLS

### Raw Bar Classic

yellowfin tuna \$18 or salmon \$17  
w/ cucumber, avocado & sesame

### Duxbury SPICY

yellowfin tuna \$19 or salmon \$18  
w/ spicy mayo, cucumber, avocado & sesame

\*add Roe Bomb! to your rolls +\$5

## BOWLS

### Pork Belly Ramen

smoked pork + fish broth, marinated egg  
scallion & nori \$18

### Create your own sushi bowl

All bowls come with rice, avocado, cucumber, pickled carrot  
& crispy shallot with your choice of protein:

MARINATED YELLOWFIN TUNA \$23

MARINATED SALMON \$22

SMOKED SALMON \$21

FURIKAKE SHRIMP \$23

TOFU \$18



## ON DRAFT

- PILSNER.....\$9  
FIDDLEHEAD
- HOPFENKÖNIG PILSNER.....\$8  
EGGENBERG
- 'BIG WAVE' GOLDEN ALE.....\$8  
KONA
- HELLES HEFE WEIZEN.....\$8  
TUCHER
- 'PEEPER' PALE ALE.....\$10  
MAINE BEER CO.
- 'LEISURE MODE' SESSION IPA.....\$9  
MAYFLOWER
- 'INVISIBLE AIRWAVES' IPA.....\$9  
STELLWAGEN
- 'A PINT OF PLAIN'.....\$9  
GUINNESS

## CANNED BEER

- CERVEZA PACIFICO.....\$6  
PACIFICO
- HIGH LIFE.....\$5  
MILLER
- 'HANDLINE' KOLSCH.....\$8  
DEVIL'S PURSE
- 'GREEN STATE' LAGER.....\$8  
ZERO GRAVITY
- 'XTRA-RUGGED' NE PALE ALE.....\$6  
MAST LANDING
- 'PSEUDO SUE' PALE ALE.....\$8  
TOPPLING GOLIATH
- 'SIP OF SUNSHINE' IPA.....\$9  
LAWSON'S FINEST
- 'CONEHEAD' IPA.....\$9  
ZERO GRAVITY
- BLUEBERRY SPARKLER.....\$10  
UPPER PASS
- MASS APPEAL CIDER.....\$9  
STORMALONG
- LEGENDARY DRY CIDER.....\$9  
STORMALONG

## WINES BY THE GLASS

- CREMANT DE LOIRE.....\$13 / \$39 bottle  
49M (FR)
- TXAKOLINA.....\$13 / \$41 bottle  
AGERRE (SP)
- SAUVIGNON BLANC.....\$13 / \$42 bottle  
LOBETIA ORGANIC (IT)
- CHARDONNAY.....\$13 / \$45 bottle  
CHATEAU SAINT PREIGNAN (FR)
- ROSÉ.....\$13 / \$43 bottle  
SCHOLA SARMENTI (IT)
- TXAKOLINA ROSÉ.....\$14 / \$62 bottle  
AMEZTOI RUBENTIS (SP)
- PINOT NOIR.....\$12 / \$46 bottle  
LA FOLLETTE LOS PRIMERMOS (CA)
- MERLOT.....\$13 / \$51 bottle  
DOWNES FAMILY (SA)

## SAKE CUPS

- AKISHIKA JUNMAI 'BAMBI CUP'..... \$ 18
- HAKUTSURU JUNMAI 'CHIKA CUP'..... \$ 12
- KAIKA TOKUBETSU 'SANOMARU CUP'..... \$ 16



**\$5.50**

**OYSTER SHOOTER**  
VODKA, HOUSEMADE BLOODY MARY + ONE ISLAND CREEK OYSTER

## CANNED COCKTAILS

- ONDA TEQUILA SODA & GRAPEFRUIT.....\$12

## NON ALCOHOLIC

- SPINDRIFT SELTZER.....\$4  
LEMON
- LEMONADE.....\$4
- ICED TEA.....\$4
- ARNOLD PALMER.....\$4
- TOPO-CHICO LEMON-LIME.....\$4
- COKE / DIET COKE.....\$2.50
- MEXICAN COKE.....\$4
- MEXICAN SPRITE.....\$4
- ATHLETIC CERVEZA (NA).....\$7
- RESCUE CLUB IPA (NA).....\$6



## HOUSE COCKTAILS

**BEST RUM & COKE**  
MADE WITH DAMN GOOD RUM + LIME

**DARK 'N STORMY**  
HOUSE MADE GINGER BEER, FRESH LIME  
+BLACK TOT DARK RUM

**JUNGLE BIRD**

**MAI TAI**

**CLASSIC MARGARITA**

**SPICY MARGARITA**

**TITO'S + SODA**

**PURPLE DRANK**  
ELDERFLOWER VODKA LEMONADE

**BARREL-AGED NEGRONI**

**ITALIAN SPRITZ**

**MIMOSA**

**BLOODY MARY**

\$13

## SPIRIT-LESS COCKTAILS

**ZERO PROOF DARK 'N STORMY.....\$13**  
HOUSE MADE GINGER BEER,  
FRESH LIME, DARK CANE

**SPICY PINEAPPLE**  
"MARGARITA".....\$13  
FRESH JUICES, AGAVE, 'TEQUILA'

**PHONY NEGRONI.....\$13**  
'GIN' OR 'MEZCAL' STYLE

\*Tabs left open will automatically be charged a 15% gratuity\*