

# 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

JONAH CRAB CLAWS (1 LB).....	\$22
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curry aioli, lime

\*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 NORI CHIPS & 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:

SCALLOPS IN VIEIRA SAUCE (SPAIN).....	\$22
PICKLED MUSSELS (SPAIN).....	\$24
COCKLES IN BRINE (SPAIN).....	\$22

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



## RAW BAR CLASSICS

**Green Goddess "Ranch" Dip & Chips** <sup>GF</sup>  
carrots, celery, cape cod chips \$10

**Clam Dip** <sup>GF</sup>  
horseradish, Tabasco & all the dairy \$10

**Crab Salad Sandwich**  
pickles, butter lettuce, served with chips \$19

## 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

**Furikake Shrimp Cocktail** (1/2 LB) <sup>GF</sup>  
served with ICO cocktail sauce \$27

**Crab Rangoon Dip** <sup>GF</sup>  
cream cheese, fish cake, sweet chile, nori chips \$11

**Smashed Cucumbers** <sup>GF</sup>  
chile, garlic, sesame \$8

**Chilled Green Bean Salad**  
roasted garlic, tamari, sesame & chile \$10

**Seaweed Salad**  
sesame, crispy shallots \$8

**Cobia Ceviche** <sup>GF</sup>  
pineapple, cucumber, red onion, cilantro \$18

**Pickle Plate** <sup>GF</sup>  
selection of house-made pickles \$5

**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

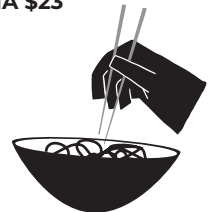
\*\*\*gluten-free soy sauce available

## BOWLS

**Create your own sushi bowl** <sup>GF</sup>

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

- 'LOST BOYS LAGER'.....\$8  
ICO x STELLWAGEN
- 'BIG WAVE' GOLDEN ALE.....\$8  
KONA
- HELLES HEFE WEIZEN.....\$8  
TUCHER
- 'LEISURE MODE' SESSION IPA.....\$9  
MAYFLOWER
- 'CAT'S MEOW' IPA.....\$9  
EXHIBIT 'A'
- '617' IPA.....\$9  
LORD HOBO
- 'LUNCH' IPA.....\$10  
MAINE BEER CO.
- 'A PINT OF PLAIN'.....\$9  
GUINNESS

## CANNED COCKTAILS

- FABRIZIA VODKA SODA & LEMON.....\$12
- ONDA TEQUILA SODA & BLOOD ORANGE.....\$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
- GUINNESS 0 DRAUGHT (NA).....\$7
- PHONY NEGRONI.....\$13  
'GIN' OR 'MEZCAL' STYLE



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

## CANNED BEER

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

## HOUSE COCKTAILS

- FROZEN HIBISCUS MARGARITA
- CLASSIC MARGARITA
- SPICY MARGARITA
- TITO'S + SODA
- JOHN DALY
- JUNGLE BIRD
- MAI TAI
- BARREL-AGED NEGRONI
- APEROL SPRITZ
- COUSIN DAVE'S RED SANGRIA
- BLOODY MARY

**\$13**

## WINES BY THE GLASS

- CREMANT DE LOIRE.....\$13 / \$39 bottle  
49M (FR)
- LOVIÚ LAMBRUSCO.....\$13 / \$53 bottle  
GRASPAROSSA DI CASTELVETRO (IT)
- TXAKOLINA.....\$13 / \$41 bottle  
AGERRE (SP)
- SAUVIGNON BLANC.....\$13 / \$42 bottle  
PAYSAN (CA)
- 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



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