THE UPWELLER*
4 local oysters, 2 shrimp, 2 littlenecks, choice of tartare or ceviche - 45

THE MARKET*
8 local oysters, 4 shrimp, 2 littlenecks, 2 cherrystones, choice of tartare or ceviche - 78

THE JUMBO*
12 local oysters, 6 shrimp, 6 littlenecks, 3 cherrystones, chilled Alaskan king crab, choice of tartare or ceviche - 138

*all towers are served with choice of traditional accompaniments

DEALER’S CHOICE*
chef’s choice of any 12 oysters - 36

KEEP IT LOCAL*
chef’s choice of 12 oysters from the Massachusetts coastline - 36

SHUCKER’S FLIGHT*
a tour through 6 different varietals, with 2 of each to taste - 36

*all platters are served with choice of traditional accompaniments

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.
SEA BASS TARTARE*
  fennel, blood orange, espelette aioli,
  sea urchin, salt & vinegar chips - 19

HOUSE MARINATED WHITE ANCHOVY ‘TIN’
  toasted sourdough, giardiniera, tomato compote - 16

GEORGES BANK SCALLOP Ceviche*
  pickled Fresno chilies, cilantro crema, lime, crispy shallots - 19

RED SNAPPER CRUDO*
  Thai chili, micro mint, pomelo espuma, black sesame seed - 18

CHILLED JONAH CRAB TOAST
  apple, tarragon, lemon oil, Serrano chili,
  cauliflower cream, toasted sourdough – 20

CELERI CAESAR
  bacon breadcrumbs, Spanish boquerones,
  Roncal Navarre cheese - 15

O.S.Q.C.*
  local oysters, sea urchin, quail eggs, Osetra caviar,
  ponzu, pancetta crisp - 27 (three pcs.)

MINI LOBSTER ROLLS
  Maine lobster, brown butter mayo, petite herb salad,
  brioche - 29 (three pcs.)

NEW ENGLAND CLAM CHOWDER
  littleneck clams, crispy leeks - 14

LOBSTER BISQUE
  butter poached Maine lobster meat, sherry cream - 16

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SPARKLING WINES

Cremant d’Alsace Pierre Sparr, Brut Rosé | NV - 16/62
Franciacorta Bellavista, Alma Gran Cuvée, Brut | NV - 19/74
Champagne Gösset, Grand Reserve, Brut | NV - 23/90
California Schramsberg, Blanc de Blancs, Brut | 2015 - 25/98

WHITE WINES

Txakolina Ameztoi, Getariako | 2018 - 14/54
Muscadet Domaine de l’Ecu, Granite, Sevre-et-Maine | 2015 - 14/54
Grüner Veltliner Domäne Wachau, Federspiel, Terrassen, Wachau | 2017 - 14/54
Chablis Domaine Laroche, St Martin | 2017 - 18/70
Furmint Sauska, Tokaj | 2017 - 13/50
Sancerre Pascal Joliet | 2017 - 19/74
Fino Sherry Bodegas Valdespino, Inocente | NV - 13/50

ROSÉ

Sancerre Rosé Alphonse Mellot, La Moussiere | 2018 - 16/62
Malbec Zuccardi, Seria A, Bonarda, Santa Rosa | 2017 - 13/50
Frappato Planeta, Sicily | 2017 - 13/50
Zweigelt Markus Hubert, Niederosterreich | 2017 - 13/50

IPA Cambridge Brewing Company, ‘Flower Child’, Cambridge, MA | 6.5% - 11
Saison Mystic Brewing, ‘Table Beer’, Chelsea, MA | 4.3% - 10
Stout Guinness, Ireland | 4.2% - 9
Wheat Allagash White, Portland, ME | 5.2% - 10
Wheat Cisco, ‘Grey Lady’, Nantucket, MA | 4.5% - 9
Pilsner Blue Point Brewing, ‘Heal the Harbor’, Long Island, NY | 5.8% - 9