

OYSTER | BAR

SHELLFISH

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 platters are served with choice of
traditional accompaniments*

OYSTERS

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 varieties,
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.

PLATTERS

SMALL PLATES & TEMPTATIONS

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

CHILLED JONAH CRAB TOAST

apple, tarragon, lemon oil, Serrano chili,
cauliflower cream, toasted sourdough - 20

CELERY 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

SOUPS

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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 Jolivet* | 2017 - 19/74
Fino Sherry *Bodegas Valdespino, Inocente* | NV - 13/50

ROSÉ

- Sancerre Rosé** *Alphonse Mellot, La Moussiere* | 2018 - 16/62

RED

- Bonarda** *Zuccardi, Seria A, Santa Rosa* | 2017 - 13/50
Frappato *Planeta, Sicily* | 2017 - 13/50
Zweigelt *Markus Hubert, Niederosterreich* | 2017 - 13/50

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- 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