

BALLARD'S RAW BAR & SUSHI

— RAW BAR —

BLOCK ISLAND PLATTER*

20 Oysters, 12 Littlenecks, 8 Jumbo Shrimp
110

CHILLED SHELLFISH PLATTER*

Whole Maine Lobster, ½ Crab, ½ Peel & Eat
Shrimp & 6 Local Oysters on the Half Shell
63

JUMBO SHRIMP COCKTAIL (6)

17

LOCAL OYSTERS ON THE ½ SHELL*

4

LITTLE NECKS ON THE ½ SHELL*

2.75

CHERRY STONES*

2.25

SASHIMI PLATTER*

Farm Raised Salmon, Yellow Fin Tuna, Jumbo
Shrimp & Seaweed Salad
27

SEAWEED SALAD

6

— SUSHI —

All rolls at 14

SPICY TUNA ROLL*

Fresh Tuna, Avocado, Jalapeno, rolled in Sesame
Seeds with Siracha Sauce

SALMON ROLL*

Fresh Salmon, Avocado, Asparagus and Cream
Cheese topped with Wasabi Mayo

SHRIMP TEMPURA ROLL

Shrimp Tempura, Asparagus, Avocado covered in
Tobiko with Unagi Sauce

CRAB ROLL

Colossal Crab Meat, Avocado, Asparagus, rolled in
Tobiko and Sesame Seed

SIGNATURE BALLARD'S ROLL

Lobster Meat Salad, Avocado, Asparagus rolled in
Tobiko

VEGGIE ROLL

Asparagus, Bell Pepper, Carrots, Avocado wrapped in
Nori

CALIFORNIA

Crabmeat, Cucumber, Asparagus, Avocado covered
with Tobiko

— SAKE —

Tozai Snow Maiden- Junmai Nigori 15

Tozai Living Jewel- Junmai 15

Momokawa Diamond- Junmai Ginjo 15



*There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, blood, or have any immune disorder, you are at greater risk of illness from raw proteins, so you should eat them fully cooked.

Before placing your order, please inform your server if a person in your party has a food allergy.