

ROWE WHARF
SEA GRILLE
DINNER

SMALL PLATES TO SHARE

EGGPLANT AND PIQUILLO PEPPER DIP

Kalamata Olive Relish, Crisp Baguettes 14

GRILLED BABY LAMB CHOPS^{+GF}

Grilled Zucchini, Yellow Squash, Salsa Verde 17

TUNA & KING SALMON POKE BOWL⁺

Avocado Mousse, Seaweed Salad, Sesame Seed, Tobiko, Togarashi Spice, Ginger Soy 22

APPETIZERS

FLASH FRIED POINT JUDITH CALAMARI

Pepperoncini, Smoked Paprika Aioli 16

SHRIMP AND WILD MUSHROOM^{GF}

Wild Mushroom, Sweet Chili Wine Sauce, Toasted White Sesame Seed 18

HEIRLOOM TOMATO

Micro Basil, Grilled Olive Bread
Vin Cotto, Ricotta Salata 16

TUNA TARTAR⁺

Yellowfin Tuna, Avocado, Green Seaweed,
Sweet Soy Sauce 18

MAINE ROPE GROWN MUSSELS

Chorizo, Harissa, & White Wine Sauce, Grilled Sliced Baguette 17

JONAH CRAB CAKE

Baked Jonah Crab Cake, Creole Mustard Aioli 17

SEAFOOD PLATTER

Selection of:

**CHERRYSTONE CLAMS, NEW ENGLAND OYSTERS, JUMBO SHRIMP, LOBSTER COCKTAIL
HORSERADISH AND LEMONS**^{*+} 68

RAW BAR

Regional Shellfish on the Half Shell

COUNTNECK CLAMS^{*+} 3 EA | **CHERRYSTONE CLAMS**^{*+} 3 EA |

DAILY NEW ENGLAND OYSTERS^{*+} 4 EA

Served with Saffron Mignonette and Meyer Lemon Cocktail Sauce

SOUPS

NEW ENGLAND CLAM CHOWDER

Griddled White Corn Bread 12

SOUP OF THE DAY 12

OYSTERS & CHAMPAGNE Served with a Half Dozen Daily Oysters

DOMAINE CHANDON
'LIMITED EDITION CLASSIC' SPARKLING
California 187 ML/28

GOSSET 'BRUT EXCELLENCE'
Champagne, France 375 ML/59

KRUG 'GRAND CUVÉE'
Champagne, France 375 ML/129

SALADS

MIXED GREENS ^{GF}

Raspberry, Portobello, Whipped Goat Cheese, Macadamia Nuts, White Balsamic Dressing 13

HEARTS OF ROMAINE AND BLACK KALE "CAESAR"

Parmesan Dressing, Crisp Garlic Croutons 16

RADICCHIO AND FRISEE SALAD ^{GF}

Frisee, Pancetta, Snap Pea, Honey Lemon Dressing 13

ENTRÉES

VEAL SCHNITZEL

Flash Fried Veal, Fingerling Potatoes, Baby Carrots, Whole Grain Mustard Jus 31

SWEET PEA RAVIOLI

Sautéed Honey Mushrooms, Pea Tendrils, Fresh Shaved Parmesan 24

LEMON SOLE

Orzo, Autumn Succotash, Lemon Butter Sauce 31

PAN ROASTED HALIBUT ^{GF}

Saffron Risotto, Shaved Zucchini with a Chardonnay Reduction* 33

HERB RUBBED ROASTED ORGANIC CHICKEN BREAST ^{GF}

Olive Oil Roasted Potatoes, Kale, Baby Carrots, Whole Grain Mustard Jus 31

SEAFOOD PASTA

Calamari, Mussels, Clams, Shrimp, White Fish, Lobster, Tomato Saffron Sauce, Homemade Fettuccine Pasta 54

SCALLOPS+ ^{GF}

Celery Root Puree, Hen of the Woods Mushroom, Swiss Chard, Crispy Pancetta, Apple Cider Sauce 34

MAINE LOBSTER ^{GF}

Sweet Potato Gnocchi, White Shimeji Mushroom, Snap Peas, Asparagus, Lobster Bisque Sauce 58

MEATS FROM THE GRILL

Our meats are Hand Cut daily and lightly seasoned with fresh cracked black pepper and Kosher Salt ^{GF}. Served with one side and your choice of Bearnaise or red wine sauce:

JUMBO GREEN AND WHITE ASPARAGUS WITH TOASTED ALMONDS ^{GF} | SAUTEED MUSHROOMS AND ONIONS | CRISPY FRENCH FRIES |

*8 OZ. FILET MIGNON+ 38

*14 OZ. PINELAND FARMS BONELESS RIB EYE+ 40

*12 OZ. PINELAND FARMS ORGANIC SIRLOIN+ 40

SIMPLY GRILLED FISH

Chef Bruce's Selection of Fresh Fish Seasoned with Sea Salt and Grilled to Perfection with Grilled Fresh Lemon. Served with Mashed Potatoes ^{GF}, Organic Vegetable Medley ^{GF}, & Grilled Fresh Lemon.

Choice of One:

*LINE CAUGHT COD 31 | *EAST COAST SWORDFISH 31 | *ORA KING SALMON+ 31 | *RED SNAPPER 31

SIDES

JUMBO GREEN AND WHITE ASPARAGUS WITH TOASTED ALMONDS 8 ^{GF}

SAUTEED MUSHROOMS AND ONIONS 8

MAPLE GLAZED TRI COLOR CARROTS 8 ^{GF}

CRISP FRENCH FRIES 7 / TRUFFLE FRIES 9

SLICED BRUSSELS SPROUTS WITH PANCETTA AND HARISSA CHILI 9 ^{GF}

PARMESAN MASHED POTATOES 8 ^{GF}

+These items are undercooked. *These items are cooked to order. MA food code requires disclosure that the consumption of raw or undercooked Meat, Fish or Egg products may increase your risk of foodborne illness. **GF INDICATES A GLUTEN FREE OPTION**