

ROWE WHARF
SEA GRILLE

DINNER

FOR THE TABLE

SPICED JONAH CRAB & LEMON DIP
Fresh Corn Chips 17

GRILLED BABY LAMB CHOPS
Feta Cheese, Yogurt, Cucumber, Mint 17

ROASTED RED PEPPER, EGGPLANT, & BLACK OLIVE DIP
Crisp Baguette Chips 14

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

SEAFOOD PLATTER

Selection of:

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

SOUPS

NEW ENGLAND CLAM CHOWDER
Griddled White Corn Bread 12

SOUP OF THE DAY 12

APPETIZERS

FLASH FRIED POINT JUDITH CALAMARI
Pepperoncini, Smoked Paprika Aioli,
Fresh Kimchee Salad 16

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

FLASH FRIED SOFT SHELLED CRAB
Curried Watermelon Salad, Kaffir Lime 19

ROASTED LITTLENECK CLAMS "MARINER"
Chorizo, Cherry Tomato, Spinach 15

SUMMER HEIRLOOM TOMATO
Micro Basil, Grilled Olive Bread
Vin Cotto, Ricotta Salata 16

JUMBO SHRIMP COCKTAIL
Cucumber and Watercress Salad 20

FUNDY BAY SALMON PASTRAMI
Fingerling Potato Salad, Corn, Honey Mushrooms,
Radish, Yellow Mustard Syrup 17

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 CUVEE'
Champagne, France 375 ML/129

SALADS

MIXED GREENS

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

HEARTS OF ROMAINE AND KALE "CAESAR"

Parmesan Dressing, Crisp Garlic Croutons 16

RADICCHIO AND FRISEE SALAD

Frisee, Pancetta, Snap Pea, Honey Lemon Dressing 13

ENTRÉES

PAN SEARED COD LOIN

Calyпсо Beans, Purple Radish, Fennel Pollen
Crème Fraiche 31

SWEET PEA RAVIOLI

Sautéed Honey Mushrooms, Pea Tendrils, Fresh Shaved
Parmesan 24

LEMON SOLE

Pomegranate Purée, Romanesco, Red Quinoa, Fennel,
Orange 31

RED SNAPPER

Smashed Red Bliss Potatoes, Dill Cucumber, Bacon
Gastrique 31

PAN ROASTED HALIBUT

Saffron Risotto, Shaved Zucchini with a Chardonnay
Reduction* 33

HERB RUBBED ROASTED ORGANIC CHICKEN BREAST

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

SCALLOPS

Summer Vegetable Salad, Frilly Mustard Greens,
Roasted Tomato Togarashi Sauce 34

MAINE LOBSTER

Butter Poached, Bamboo Rice, Ginger Baby Bok Choy,
Sweet Corn 58

MEATS FROM THE GRILL

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

*8 OZ. FILET MIGNON 38

*14 OZ. PINELAND FARMS BONELESS RIB EYE 40

*12 OZ. PINELAND FARMS ORGANIC SIRLOIN 40

**Enhancement to your entree - STEAMED SPLIT MAINE LOBSTER TAIL 30

SIMPLY GRILLED FISH

*Chef Bruce's Selection of Fresh Fish Seasoned with Sea Salt and Grilled to Perfection.
Served with Steamed Imperial Black Rice, Organic Summer Vegetable Medley, Grilled Fresh Lemon.*

Choice of One:

*LINE CAUGHT COD 30 | *EAST COAST SWORDFISH 30 | *ORA KING SALMON 30

SIDES

JUMBO GREEN AND WHITE ASPARAGUS 8

SAUTEED MUSHROOMS AND ONIONS 8

MAPLE GLAZED TRI COLOR CARROTS 8

BLACK GARLIC TOSSED BABY ZUCCHINI 7

CRISP FRENCH FRIES 7