

ROWE WHARF  
SEA GRILLE

DINNER

FOR THE TABLE

**SPICED JONAH CRAB & LEMON DIP**

Fresh Corn Chips 14

**CUMIN & CARDAMOM LACED  
WHITE BEAN HUMMUS**

Grilled Pita Bread 17

**GRILLED BABY LAMB CHOPS**

Feta Cheese, Yogurt, Cucumber, Mint 17

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

**FLASH FRIED SOFT SHELLED CRAB**

Curried Watermelon Salad, Kaffir Lime 19

**SUMMER HEIRLOOM TOMATO**

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

**TUNA TARTAR**

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

**ROASTED LITTLENECK CLAMS "MARINER"**

Chorizo, Cherry Tomato, Spinach 15

**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

STEAMED SPLIT MAINE LOBSTER TAIL 30

## SIMPLY GRILLED FISH

*Chef Bruce's Selection of Fresh Local Fish Seasoned with Sea Salt and Grilled to Perfection.  
Served with Steamed Imperial Black Rice, Jumbo Asparagus, Sunburst Squash, Grilled Fresh Lemon*

*Choice of One:*

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

## SIDES

JUMBO ASPARAGUS 8

SAUTEED MUSHROOMS AND ONIONS 8

MAPLE GLAZED TRI COLOR CARROTS 8

BLACK GARLIC TOSSED BABY ZUCCHINI 7

CRISP FRENCH FRIES 7

+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.