

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

EGGPLANT AND PIQUILLO PEPPER DIP

Kalamata Olive Relish, Crisp Baguettes 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

SHRIMP AND WILD MUSHROOM

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

SUMMER HEIRLOOM TOMATO

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

JUMBO SHRIMP COCKTAIL

Cucumber and Watercress Salad 20

TUNA TARTAR

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

MAINE ROPE GROWN MUSSELS

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

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 CUVÉE'
Champagne, France 375 ML/59

SALADS

MIXED GREENS

Raspberry, Portobello, Whipped 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

VEAL SCHNITZEL

Breaded Veal, Fingerling Potatoes, Baby Carrots, Whole Grain Mustard Jus 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

BLACK GARLIC TOSSED BABY ZUCCHINI 7

SAUTEED MUSHROOMS AND ONIONS 8

CRISP FRENCH FRIES 7

MAPLE GLAZED TRI COLOR CARROTS 8

+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.