

ROWES WHARF SEA GRILLE

BREAD COLLECTION

High Rise Bakery Brown Bread,
Vermont Cultured Butter 9

RAW BAR

Oysters and Clams are Gluten, Nut & Dairy Free

OYSTERS* 4/EACH

Hot Sauce, Mignonette, Lemons, Cocktail Sauce

COUNTNECK CLAMS* 3/EACH

TOPNECK CLAMS* 3/EACH

MAINE CRAB COCKTAIL* 25

Meyer Lemon Mayo

JUMBO SHRIMP COCKTAIL (3) 22

Hot Sauce, Cocktail Sauce, Lemon

SEAFOOD TOWERS

SMALL TOWER* 78

6 Oysters, 2 Topnecks, 2 Countnecks, 2 Jumbo Shrimp,
Tuna Poke, Hot Sauce, Mignonette, Cocktail Sauce,
Lemons

LARGE TOWER* 184

12 Oysters, 6 Topnecks, 4 Countnecks, 4 Jumbo Shrimp,
Tuna Poke, Crab Salad, Dressed Lobster, Matiz Cockles,
Hot Sauce, Mignonette, Cocktail Sauce, Lemons

HOT TOWER* 93

Hot Lobster Meunière, Modern Clam Casino, Baked
Oyster Rockefeller, Warm Jonah Crab Bao, Avocado

IMPERIAL TOWER

2 Pound Lobster, Tuna Poke, Dressed Lobster Salad, Spicy Jonah Salad
12 Local Oysters, 12 Canadian Oysters, 12 Topnecks, 12 Countnecks, 12 Jumbo Shrimp, 8 Jonah Crab Claws
2 oz Caviar Russe American Caviar, Matiz Cockles, 2 Pound King Crab 735

SMALL PLATES

TEMPURA OF MICRO VEGETABLES 19

Nobu's Tempura, Sauces of Two, Aged Shoyu, Black Truffle

BLUE HILL BAY MUSSELS 20

Chablis, San Marzano Cherry Tomato, Thai Basil,
Calabrian Chili Oil

CRISPY FRIED IPSWICH CLAMS 24

Unusual Tartar Sauce, Lemon, House-Made Chips

PROVINCETOWN BLUEFISH PÂTÉ 18

Nordic Rye Toast, Pickled Vegetables

MATTAPOISETT OYSTER ROCKAFELLER (4) 18

Fried Garlic Crunch Butter, My Hot Sauce, Nama Panko, Bacon

CRISPY FRIED BRUSSEL SPROUTS 14

Frico Crunch, Dehydrated Truffle, Parmesan Cheese,
Crispy Onions

JUMBO PRAWN SCAMPI 24

Fried Garlic Parsley Butter, Confit of Late Season Heirlooms,
White Wine

CREATIVES

BLACK TRUFFLE TORTELLINI 24

Handmade Ricotta, Yukon Potato, Exotic Mushroom Jus

COASTAL CLAM CHOWDER 10/17

Provincetown Clams, Maine Marble Potatoes, Brioche Crouton nf

MAGICAL MUSHROOMS 23

Exotic Mushrooms, Linguica, Truffle Powder, Truffle Aioli gf/nf

HOT LOBSTER ROLL & PEARLS 29

Butter Poached Maine Lobster, American Caviar, High Rise Bakery Challah

KUROBUTA PORK FRIED RICE 34

Exotic Fried Mushrooms, Furikake, Togarashi,
Hon Dashi Hollandaise nf

AHI TUNA FLATBREAD* 32

Sashimi of Ahi Tuna, Spicy Aioli, Togarashi, Crispy Onions,
Scallion Pancake, Arugula df/nf

BABY GEM SALAD 18

Lemon Nasturtium Vinaigrette, Warm Aged Feta Cheese gf/veg/nf

Executive Chef David Daniels

{ gf - Gluten Free / v - Vegan / veg - Vegetarian / df - Dairy Free / nf - Nut Free }

These Items are served raw or undercooked. Consuming raw or Undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.

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SPECIALITIES

MAINE DIVER SCALLOPS 47

*Parsnip-Truffle Purée, Meunière Flavors,
Hobbs Bacon & It's Powder*

SCOTTISH SALMON 37

*Brown Butter Kuri Squash Purée, Maine Coast Sea Bean
Slaw gf/nf*

BAKED ATLANTIC HALIBUT 45

*Chowder Flavors, Togarashi, Torched Corn Two Ways
gf/nf*

MAINE LOBSTER BOLOGNESE 51

*Butter Poached Lobster, "Bolo Butter", Varied Winter
Roots*

BAKED STUFFED 2LB LOBSTER 105

Oh So Traditional, Crab Ritz Cracker Stuffing nf

YANKEE POT ROAST 46

*Wagyu Short Ribs, Encapsulated Truffle Gouda Ravioli,
Winter Flavors*

KABOCHA & CASHEW CAMPANELLE 33

*Organic White Miso, Pepita Seeds, Pea Greens,
Olive Oil Bread Crumble v*

BELL AND EVANS CHICKEN BREAST 33

*Marble Potato Hash, Ultra Baby Bok Choy, 5 Day
Bordelaise, Lemon Beurre Blanc gf/nf*

WAGYU STEAK BURGER 32

*Vermont Brie, Wagyu Blend, Pork Belly, 500 Island
Dressing nf*

AHI TUNA POKE* 32

*Coconut Scented Jasmine Rice, Shoyu Lime, Pickled
Ginger, Beech Mushrooms, Crispy Wontons, Seaweed
Salad df/nf*

DESSERTS

DULCEY CHOCOLATE CHEESECAKE 16

Graham Cookie, Ginger Ice Cream, Poached Pears nf

BANANA CROISSANT PUDDING 16

Salted Caramel, Rum Raisin Ice Cream, Crispy Plantains nf

BURNT CINNAMON FLAN 16

Roasted Sweet Potato Ice Cream, Toasted Mellow, Candied Hazelnuts

VACHERIN 16

Aquafaba Meringue, Grapefruit Campari Sorbet, Whipped Coconut v/nf/gf/df

DAILY SELECTION OF ICE CREAM AND SORBET 12

Fresh Berries, Meringue Kisses

Executive Chef David Daniels

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