

ROWES WHARF SEA GRILLE

HI-RISE BREAD CO. BREAD COLLECTION

Warm Mini Baguette, Garbanzo Purée, Maldon Salt 10

CLASSICS FROM ISLAND CREEK

Oysters and Clams are Gluten, Nut & Dairy Free

OYSTERS*

AUNT DOTTY OYSTERS 4.50/EACH
Duxbury, MA

EIDER COVE OYSTERS 4/EACH
New Meadows River, ME

COUNT NECK CLAMS * 3/EACH
TOP NECK CLAMS* 3/EACH

SHELLFISH SMALL PLATES

Shellfish are Gluten, Nut & Dairy Free

MAINE CRAB COCKTAIL* 25
Meyer Lemon Mayo

JUMBO SHRIMP COCKTAIL *(3) 22
Hot Sauce, Cocktail Sauce, Lemon

SMALL PLATES

COASTAL CLAM CHOWDER 15
Provincetown Clams, Maine Marble Potatoes,
Brioche Crouton nf

JONAH CRAB FRIED RICE 34
Exotic Fried Mushrooms, Furikake, Togarashi,
Hon Dashi Hollandaise

PROVINCETOWN BLUEFISH PÂTÉ 18
Nordic Rye Toast, Pickled Vegetables

MY CAESAR SALAD 18
Baby Gem Lettuces, Pecorino Dressing, hearts of palm,
Kevin's Frico gf/nf

CREATIVES

AHI TUNA FLATBREAD* 32
Sashimi of Ahi Tuna, Spicy Aioli, Togarashi, Crispy Onions, Scallion Pancake df/nf

WAGYU STEAK BURGER* 32
Vermont Brie, Wagyu Blend, Bacon Jam, 500 Island Dressing, French Fries nf

UNTRADITIONAL TURKEY CLUB 24
Smoked Turkey, Smoked Bacon, Avocado, Vermont Brie,
Spicy Mayo, Francese Bread, Cape Cod Chips

SOMETHING NATURAL 20
Open Faced 7-Grain Bread, Hummus, Vine-Ripened Tomatoes, Avocado, Sprouts,
Pumpkin Seeds v

KABOCHA & CASHEW CAMPANELLE 31
Organic Greens, White Miso, Pepita Seeds, Pea Greens v

WRAP OF TEMPURA GEORGES BANK HALIBUT 31
Summer Lettuces, Sweet Chili Sauce, Malted Odd Potato Chips

TENDERLOIN STEAK TIPS* 37
Parmesan Truffle Fries, Black Garlic Barbeque, Tempura Broccolini nf

BLUE HILL BAY MUSSELS 23
Red Curry Flavors, Lime, Fried Shallots, Pressed Francese nf

AHI TUNA POKE* 33
Coconut Scented Jasmine Rice, Shoyu Lime, Pickled Ginger, Beech
Mushrooms, Crispy Wontons, Seaweed Salad df/nf

MAINE LOBSTER ROLL* 46
Kewpie Mayo, Chives, French Fries nf

JUMBO SHRIMP COBB SALAD 32
Summer Greens, Crispy Bacon, Avocado, Pear Tomatoes,
Roquefort gf/nf

Executive Chef David Daniels

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

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*These Items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne 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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COCKTAILS

LYDIA DEETZ, THE STRANGE AND UNUSUAL 22

Sesame Washed Roku Gin, Snap Pea, Citrus, Aquavit, Foam Prosecco

MATCHA OASIS 19

Grey Goose Vodka, House Matcha, Yuzu, Coconut Liquor, Yuzu-Lime Seltzer

REDRUM 19

Dos Hombres Mezcal, Cinnamon, Citrus, Bordeaux

AUTUMN IN THE HARBOR 20

Rum Blend, Cinnamon, Pineapple, Peach, Citrus, Xocolatl Mole Bitters, House Red

ALFALFA'S APPLE DELIGHT 21

Patron Tequila, Apple Infused Rum, Pineapple, Luxardo Maraschino, Sparkling Apple Cider

THE GREAT RYE-ATSBY 21

Knob Creek Private Barrel Rye, Cinnamon Orange Tea Infused Sweet Vermouth, Licor 43, Chocolate Cardamon Bitters

MEILI SPICE GINGER 19

Meili Vodka, Citrus, Simple, Fresh Ginger

THE CHAI SUITE 21

Makers Mark Private Barrel Bourbon, Chai, Fresh Rum Apple Juice, Cream, Avera, Nutmeg

HUGO SPRITZ 18

St Germaine, Prosecco, Soda Water

MAKE IT PERSONAL

Create Your Own Cocktail -

Grey Goose Essences, Patron Tequila, Hornitos Tequila Bombay Sapphire,

Angel's Envy Bourbon, Santa Teresa

MOCKTAILS

FIGMENT OF IMAGINATION 13

Lyre's Amaretti, Fresh Fig, Lemon Juice, Club Soda

THE FAUXJITO 12

Lyre's White Cane Spirit, Lime Juice, Orange Juice, Mint

WHITE WINE

2021 SISI PINOT GRIGIO 12/48

Friuli, Italy, Bin #3939

2021 RAIMBAULT-PINEAU SANCERRE 19/76

Loire Valley, France, Bin #6745

2019 TRIMBACH PINOT BLANC 14/56

Alsace, France, Bin #6004

2017 LONG MEADOW RANCH CHARDONNAY 22/88

Anderson Valley, California, Bin #6767

2020 DOMAINE HAMELIN CHABLIS 17/68

Burgundy, France, Bin #6767

2021 LE MISION RESERVA SAUVIGNON BLANC 13/52

Malleco Valley, Chile, Bin #6404

2017 LOUIS GUNTRUM RIESLING KABINETT 14/56

Nierstein-Bergkirche Rheinhessen, Germany, Bin #5000

DUCKHORN SAUVIGNON BLANC 27

Napa Valley, California, Bin #8308 (Half Bottle)

2015 LUCIA CHARDONNAY 56

St. Lucia Highlands, CA Bin #8307 (Half Bottle)

RED WINE

2020 CALERA PINOT NOIR 16/64

Central Coast, California, Bin #6109

2021 DOMAINE CHAVANNES CRU BEAUJOLAIS 18/72

Cuvée Ambassades-Cotés-De-Brouilly, France, Bin #6108

2020 ESTECO DON DAVID RÉSERVE MALBEC 14/56

Cafayate Valley, Argentina, Bin #6208

2019 MOULIN TACUSSEL CHATEAUNEUF-DU-PAPE ROUGE 24/96

Southern Rhone, France, Bin #6446

2020 COMTESSE ROQUEFORT BORDEAUX 15/60

Right Bank Bordeaux, France, Bin #6301

2019 TOLAINI AL PASSO CABERNET BLEND 15/60

IGP Tuscany, Italy, Bin #6119

2020 ROUTESTOCK CABERNET SAUVIGNON 24/96

Napa Valley, California, Bin #6107

HIRSCH 'SAN ANDREAS' PINOT NOIR 75

Sonoma Coast, CA Bin #8006 (Half Bottle)

BUBBLES & ROSE

LANSON PÈRE ÉT FILS BRUT 27/108

Champagne, France, Bin #5000

VALDO PROSECCO 13/52

Italy, Bin #6201

CHATEAU TARGE SAUMUR BRUT ROSÉ 15/60

Loire Valley, France, Bin #6204

VEUVE CLICQUOT BRUT ROSÉ CHAMPAGNE 48/170

Champagne, France, Bin #4200

2022 FROG'S LEAP GRENOUILLE ROSE 18/65

Mendocino, California, Bin #6273

2021 PEYRASSOL LES COMMANDEURS 16/64

Côte-De-Provence, France, Bin #4075

KRUG GRANDE CUVÉE BRUT 98

Champagne, France, Bin #8504 (Half Bottle)

BEER

NIGHT SHIFT WHIRLPOOL NEIPA 12

NIGHT SHIFT SANTILLI IPA 12

SAM SEASONAL 8

NIGHT SHIFT LITE 11

GUINNESS 8

MODELO 8

MAINE LUNCH IPA 15

MELI QUINOA 9

ATHLETIC HAZY IPA 8 (NON-ALCOHOLIC)

WILLIE'S SUPERBREW SUPERFRUIT HARD SELTZER 8