

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

CREATIVES

AHI TUNA FLATBREAD 35

Yuzu Truffle Emulsion, Heirloom Tomato Fondue, Pecorino, Arugula df/nf

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

SMALL PLATES

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

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

PROVINCETOWN BLUEFISH PÂTÉ 18
Nordic Rye Toast, Pickled Vegetables

TORCHED BOUCHERON & WATERMELON 23
Mache, Aged Sherry, Thai Basil

BOSTON BIBB SALAD 17
Shaved Spring Vegetables, Whipped Feta,
Nasturtium Vinaigrette

WAGYU STEAK TIPS* 37
5 Day Barbeque, My Truffle Fries, Shaved Finocchio

BLUE HILL BAY MUSSELS 20
Chablis, San Marzano Cherry Tomato, Thai Basil,
Calabrian Chili Oil

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

MAINE LOBSTER SALAD 56
Shaved Heirloom Radishes, Castelfranco,
Thai-Ginger Dressing

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.

ROWES WHARF SEA GRILLE

COCKTAILS

THE USUAL SUSPECT 21

Roku Gin, St-Germain Liqueur, Lemon Juice, Basil Essence

PEACH PIT 20

Makers Mark Private Reserve Bourbon, Lemon Juice, Peach Purée, Simple Syrup, London Essence Peach Jasmine Soda

SWEET SERENDIPITY 21

Ten To One Clear Rum, Lime Juice, Agave, Watermelon Juice, Mint

HARBORSIDE HOLD UP 20

Grey Goose Vodka, Aperol, Lime Juice, Passionfruit Syrup, London Essence Roasted Pineapple

WATERMELON SUGAR 19

Grey Goose Essences Watermelon Basil Vodka, St-Germain Liqueur, Lemon Juice, Cranberry Juice, Simple

SMOKE ON THE WATER 20

Hornitos Tequila, Mango Purée, Lime Juice, Cointreau, Ancho Reyes Liquor, Agave

GOLDEN HOUR 19

Patron Silver, Campari, Lime Juice, Grapefruit Juice, Orange Bitters

NOT BOLOGNA 21

Angels Envy Bourbon, Amaro Nonio, Angostura Bitters

STRAWBERRY LYCHEE EXPLOSION 18

Gunpowder Gin, Strawberry Syrup, Yuzu, Lychee Purée, London Essence Tonic Water

THE LATE TRAIN 18

Bombay Sapphire Gin, Aperol, St-Germain Liqueur

SOW-ER WHISTLE 21

WhistlePig Rye Whiskey, Agave, Yuzu, Lemon Juice, Mint

RYE AND RASPBERRIES 21

Knob Creek Private Reserve Whiskey, Lemon Juice, Raspberry Flavors

WHARF 8 27

Bhatka 1928 Rye Whiskey, Lemon Juice, Orange Juice, Grenadine

SPRING SPRITZ 18

Saratoga Sparkling Water, Aperol, Prosecco

HUGO SPRITZ 18

St. Germain, Prosecco, Soda Water

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

2021 CHATEAU CAMUS GRAVES

BORDEAUX 14/56

Bordeaux, France, Bin #6302

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

NEWPORT CRAFT RHODE TRIP IPA 8

NEWPORT CRAFT - RHODE RUNNER LAGER 8

NEWPORT CRAFT SAVE THE ROBOTS 9

SAM SEASONAL 9

SAMUEL ADAMS 9

HEINEKEN SILVER 9

DOS EQUIS XX 9

HEINEKEN 9

HEINEKEN LIGHT 8

HEINEKEN ZERO 8