

ROWES WHARF SEA GRILLE

BREAD COLLECTION

Warm Francese, Olive Oil, Garbanzo Purée
Presentation, Torgarashi Sea Salt 8

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

SMALL PLATES

COASTAL CLAM CHOWDER 10/17

Provincetown Clams, Maine Marble Potatoes nf

MAINE LOBSTER FRIED RICE 34

Exotic Fried Mushrooms, Hon Dashi Hollandaise

PROVINCETOWN BLUEFISH PÂTÉ 18

Fried Saltines, Pickled Autumn Vegetables

AHI TUNA FLATBREAD* 32

Sashimi of Ahi Tuna, Scallion Pancake, Arugula df/nf

BABY GEM SALAD 18

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

CREATIVES

WAGYU STEAK BURGER 31

Vermont Brie, Wagyu Blend, Pork Belly, 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

JAPANESE FRIED CHICKEN SANDWICH 23

Carolina Gold Mayo, Kevin's Quick Kimchi, Melted
Havarti, Cranberry Pecan Bread

KABOCHA & CASHEW CAMPANELLE 31

Organic Greens, White Miso, Pepita Seeds, Pea
Greens v

BLUE HILL BAY MUSSELS 25

Coconut Milk, Cilantro Leaves, Vermont Cultured Butter,
Mild Chilies, Pressed Francese

BAKED ATLANTIC HALIBUT 45

Chowder Flavors, Torched Corn Two Ways gf/nf

JUMBO SHRIMP COBB SALAD 30

Summer Greens, Crispy Bacon, Avocado, Pear Tomatoes,
Roquefort gf/nf

AHI TUNA POKE* 32

Coconut Scented Jasmine Rice, Shoyu Lime, Pickled
Beech Mushrooms df/nf

MAINE LOBSTER ROLL* MKT

Kewpie Mayo, Chives, French Fries nf

CRISPY FRIED IPSWICH CLAMS 37

Whole Belly Clams, Unusual Tartar Sauce,
Charred Lemon

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

WATERMELON SUGAR 20

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

AÇAÍ WHAT YOU DID 21

Grey Goose Vodka, Acai Liqueur, Lemon Juice, Lavender
Syrup

HARBOR STORM 23

Santa Teresa Rum, Ginger Beer, Lime Juice, Orange
Bitters, Simple Syrup, Blueberry Essence

CHERRY LIMEADE 18

Sipsmith Gin, Lime Juice, Club Soda, Cherry Syrup

NOBLE-RITA 18

Casa Noble Blanco Tequila, Agave Nectar, Lime Juice

HEAT WAVE 18

Martini & Rossi Fiero, Orange Curaçao, Orange Bitters,
Club Soda, Prosecco

BOSTON TEA PARTY 22

Knob Creek Private Reserve Whiskey, Peach Schnapps,
Peach Tea, Mint

GOLDEN HOUR 21

Patron Tequila, Campari, Grapefruit Juice,
Lime Juice, Angostura Bitters, Simple Syrup

BASIL BASH 22

Makers Mark Boston Harbor Hotel Select Blend
Bourbon, St-Germain Liqueur, Lemon Juice, Basil Syrup

SEA GRILLE SANGRIA 18

Red or White Wine, St-Germain, Santa Terresa Rum,
Fresh Fruit

MOCKTAILS

GARDEN MARGARITA MOCKTAIL 12

Seedlip Garden, Agave, Lime Juice, Simple Syrup

COSNOPOLITAN MOCKTAIL 12

Seedlip Citrus, Simple Syrup, Lime Juice, Cranberry Juice

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

2019 COMTESSE ROQUEFORT
BORDEAUX 13/54
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 65
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

CANARD-DUCHENE BRUT
ROSÉ 29/116
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 WHIRPOOL 12

MAINE LUNCH IPA 15

LORD HOBO BOOM SAUCE 12

STONEFACE BREWING CO AMERICAN
PORTER 12

SAM SEASONAL 8

STELLA ARTOIS / SOLTSTICE 8

ATHLETIC HAZY IPA 8 (NON-ALCHOLIC)