

# ROWES WHARF SEA GRILLE

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## 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

### COUNT NECK 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

## SMALL PLATES

### CARPACCIO OF BUTTERNUT SQUASH 23

Autumn Chicories, Warm Vermont Chèvre, Wards Farm  
Cider Vinaigrette

### BLUE HILL BAY MUSSELS 19

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

### CRISPY FRIED IPSWICH CLAMS 24

Unusual Tartar Sauce, Charred Lemon

### PROVINCETOWN BLUEFISH PÂTÉ 18

Fried Saltines, Pickled Autumn Vegetables

### MATTAPOISETT OYSTER ROCKAFELLER (4) 18

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

### CRISPY FRIED BRUSSEL SPROUTS 14

Frico Crunch, Dehydrated Truffle

### JUMBO PRAWN SCAMPI 24

Fried Garlic Parsley Butter, Confit of Late Season Heirlooms

### SALT ROASTED KIMBE CARROTS 11

Whipped Ricotta-Tahini, Spiced Cashews, Za'atar gf

## CREATIVES

### RICOTTA STUFFED GNOCCHI 33

American Sturgeon Caviar, Isolated Crème Fraîche, Beurre Fondue

### COASTAL CLAM CHOWDER 10/17

Provincetown Clams, Maine Marble Potatoes nf

### MAGICAL MUSHROOMS 23

Fried Exotic Mushrooms, Linguica, Truffle Powder gf/nf

### LOBSTER BAO 27

Dressed Lobster, Steamed Bao Buns, Tobiko, Torched Avocado nf

### MAINE LOBSTER FRIED RICE 34

Exotic Fried Mushrooms, Hon Dashi Hollandaise nf

### 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

## 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

SCOTTISH SALMON 37  
*Brown Butter Kuri Squash Purée, Maine Coast Sea Bean Slaw gf/nf*

RICOTTA SUGAR PUMPKIN RAVIOLI 41  
*Textures of Autumn, English Peas, Butter Poached Lobster, Bacon Powder*

BAKED ATLANTIC HALIBUT 45  
*Chowder Flavors, Torched Corn Two Ways gf/nf*

WHOLE FRIED SMALL HADDOCK 35  
*Ginger-Shoyu Sauce, Magical Mushrooms, Equinox Farms Pea Tendrils df/nf*

BAKED STUFFED 2LB LOBSTER 105  
*Oh So Traditional, Crab Ritz Cracker Stuffing nf*

AHI TUNA POKE\* 32  
*Coconut Scented Jasmine Rice, Shoyu Lime, Pickled Beech Mushrooms df/nf*

## ENTRÉES

YANKEE POT ROAST 46  
*Wagyu Short Ribs, Encapsulated Truffle Gouda Ravioli, Autumn Flavors*

KUROBUTA SPARERIBS 47  
*Carolina Gold Barbeque Maitake Mushrooms, XO Fried Rice, Kimbe Carrots*

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

BELL AND EVANS CHICKEN BREAST 30  
*Contrast of Carrots, Marble Potato Hash, Bordelaise Jus gf/nf*

WAGYU STEAK BURGER 31  
*Vermont Brie, Wagyu Blend, Pork Belly, 500 Island Dressing nf*

## DESSERTS

BERRY OAT BAR 15  
*House Made Mixed Berry Jam, Oat Crumble Topping, Strawberry Basil Vegan Ice Cream nf/df/gf*

MILK CHOCOLATE "CHEESECAKE" 15  
*Cream Cheese Mousse Passion Mango Center. Dark Chocolate Cookie Crust nf*

BANOFFEE PANNA COTTA 15  
*Vanilla Bean Cremeux, Graham Cracker Crumble, Banana Caramel Sauce nf*

DAILY SELECTION OF ICE CREAM AND SORBET 12  
*Fresh Berries, Crisp Meringue*

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