

# ROWES WHARF SEA GRILLE

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## 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

## SMALL PLATES

COASTAL CLAM CHOWDER 10/17

Provincetown Clams, Maine Marble Potatoes, Brioche  
Crouton nf

KUROBUTA PORK FRIED RICE 34

Exotic Fried Mushrooms, Furikake, Togarashi,  
Hon Dashi Hollandaise

PROVINCETOWN BLUEFISH PÂTÉ 18

Nordic Rye Toast, Pickled Vegetables

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

## CREATIVES

WAGYU STEAK BURGER 32

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 20

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

BAKED ATLANTIC HALIBUT 45

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

JUMBO SHRIMP COBB SALAD 32

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

AHI TUNA POKE\* 32

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

MAINE LOBSTER ROLL\* MKT

Kewpie Mayo, Chives, French Fries nf

CRISPY FRIED IPSWICH CLAMS 37

Whole Belly Clams, Unusual Tartar Sauce,  
Lemon, House-Made Chips

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

Hendrick's Gin, St-Germain Liqueur, Lemon Juice,  
Basil Extract

## HOT WITH PASSION 21

Montelobos Mezcal, Ancho Reyes Liqueur, Lime Juice,  
Passionfruit Purée

## PUCKER UP 22

Hennessey VS, Cointreau, Limoncello, Lemon Juice,  
Simple Syrup

## PEACH PIT 20

Boston Harbor Hotel Reserve Makers Mark Bourbon,  
Peach Puree, Lemon Juice, The London Essence Peach &  
Jasmine Soda

## SEA GRILLE SANGRIA 18

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

## YEAR OF THE DRAGON 21

Tito's Vodka, Dragon Fruit, Cucumber, Lime Juice,  
Ginger Beer

## SWEET SERENDIPITY 21

Ten to One Caribbean White Rum, Watermelon, Mint,  
Lime Juice, Agave

## QUEEN ELIZABETH 21

Empress Gin, Aperol, Grapefruit Juice, The London  
Essence Pink Grapefruit Soda

## HARBORSIDE HOLDUP 20

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

## 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

## 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 75

Sonoma Coast, CA Bin #8006 (Half Bottle)

## BUBBLES &amp; 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 WHIRPOOL 12

MAINE LUNCH IPA 15

LORD HOBO BOOM SAUCE 12

BRIEFCASE AMERICAN PORTER 12

SAM ADAMS BOSTON LAGER 8

SAM SEASONAL 8

STELLA ARTOIS 8

MICHELOB ULTRA PURE GOLD 8

ATHLETIC HAZY IPA 8 (NON-ALCHOLIC)