
BREAD COLLECTION
Cranberry-Walnut, Everything Cracker
Corn Bread, Cultured Vermont Butter 6

RAW BAR

EAST & WEST COAST OYSTERS* 4 each
Hot Sauce, Mignonette, Cocktail Sauce, Lemon

COUNTNECK CLAMS* 3 each

CHERRYSTONE CLAMS* 3 each

APPETIZERS

HEIRLOOM TOMATO AND BURRATA SALAD
Aged Sherry Vinegar, Thai Basil, EVOO Powder 18

COASTAL CLAM CHOWDER
Provincetown Clams, Maine Marble Potatoes 14

GEORGES BANK SCALLOPS
A La Meunière, Applewood Bacon, Fried Shallots
Pippin Apple 22

MAGICAL MUSHROOMS
Fried Exotic Mushrooms, Linguica, Truffle Powder 23

AHI TUNA FLATBREAD*
Sashimi of Ahi Tuna, Scallion Pancake, Arugula 31

JUMBO SHRIMP COCKTAIL
Hot Sauce, Cocktail Sauce, Lemon 27

MAINE CRAB COCKTAIL
Meyer Lemon Mayo 25

BABY GEM SALAD
Lemon Nasturtium Vin, Warm Aged Feta Cheese 18

WARM JONAH CRAB TOAST
Franchise, Warm Crab Butter, Avocado 26

SANDWICHES

MAINE LOBSTER ROLL
Kewpie Mayo, Chives, French Fries MKT

BISTRO BURGER
9oz Prime Beef, Caramelized Onion, Vermont Cheddar
Lettuce, Tomato, Pickles, French Fries 24

UNTRADITIONAL TURKEY CLUB
Smoked Turkey, Smoked Bacon, Avocado, Vermont Brie
Spicy Mayo, Francese Bread, Cape Cod Chips 23

SOMETHING NATURAL
Open Faced, Hummus, Vine Ripes, Avocado, Sprouts,
Pumpkin Seeds, 7 Grain Bread, Mixed Greens 19

NASHVILLE HOT FISH SANDWICH
Fried Atlantic Haddock, House Made Hot Sauce, Pickles
Miso Mayo, Sesame Bun, Malt Fries 23

ENTRÉES

FISH & CHIPS
Unusual Tartar Sauce, Malt Vinegar Fries 25

CARROT & CASHEW CAMPANELLA
White Miso, Carrot Top Pesto, Breadcrumbs
Microgreens 27

FAROE ISLANDS SALMON
Cauliflower Truffle Puree, Maine Coast Sea Bean Slaw 36

DRY AGED SIRLOIN STEAK FRITES
Crunchy Garlic Butter, Tartufo Fries, Steak Sauce 56

BAKED ATLANTIC HALIBUT
Chowder Flavors, Summer Corn Two Ways 41

GRILLED JUMBO SHRIMP COBB SALAD
Summer Greens, Crisp Bacon, Avocado
Pear Tomato, Roquefort 29

FRIED MAINE SCALLOPS
Pool Room Slaw, Tartar Sauce, Malt Vinegar Fries 29

AHI TUNA POKE*
Coconut Scented Jasmine Rice, Shoyu Lime
Pickled Beech Mushrooms 31

*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Before placing your order please inform your server if anyone in your party has a food allergy.

SIGNATURE COCKTAILS

KENTUCKY PEACH
Makers Mark Bourbon, Peach Puree, Lemon Juice, Mojito Mint 18

SUMMER DAISY
Bhakta Brandy, Orange Curacao, Lemon Juice, Gosling Soda Water 19

APPLE CRISP
Grey Goose Vodka, Apple Juice, Lemon Juice, Simple Syrup 17

SOW-ER WHISTLE
Whistle Pig Whiskey, Whistle Pig Mapple Syrup, Yuzu, Lemon Juice 18

A PRICKLY BLOSSOM
Santa Teresa Rum, Prickly Pear Puree, Lavander Syrup, Lime Juice Grapefruit Juice 18

STRAWBERRY LYCHEE EXPLOSION
Gunpowder Citrus Gin, Strawberry Syrup, Yuzu, Lychee Puree, Fever-Tree Yuzu Soda 18

WATERMELON GIMLET
Grey Goose Essences Watermelon Basil, Lime Juice, Watermelon Juice, Simple Syrup 18

SMOKE ON THE WATER
Hornitos Tequila, Passion Fruit Puree, Lime Juice, Cointreau, Ancho Reyes Liqueur, Agave 18

SILVER BREEZE
Patron Silver Tequila, Grapefruit Juice, Cranberry Juice, Lemonade 18

LAST CALL
Sipsmith Gin, Martini & Rossi Fiero, Saint Germain 17

SEA GRILLE SANGRIA SERIES
This Red & White Sangria is Recrafted Weekly with Santa Tereza 1796 Rum St. Germain & Pavan Liqueur 15/58

MOCKTAILS

GARDEN MARGARITA
Seedlip Garden, Agave, Lime Juice, Simple Syrup 12

COSNOPOLITAN
Seedlip Citrus, Simple Syrup, Lime Juice, Cranberry Juicer 12

BEER

NIGHT SHIFT WHIRLPOOL 12

NIGHT SHIFT NIGHT LIGHT 11

MAINE LUNCH IPA 15

LORD HOBO BOOMSAUCE 12

SAM SEASONAL 8

STELLA ARTOIS 8

STELLA ARTOIS SOLSTICE LAGER 8

MICH ULTRA SETLZER 8

WINE BY THE BOTTLE

SEE WINE MENU FOR SELECTIONS

BUBBLES BY THE GLASS

MOËT & CHANDON
Brut Imperial Champagne France, Bin No. 5000, 24/96

VALDO PROSECCO
Italy, Bin No. 6201, 11/44

MAS FI CAVA BRUT ROSÉ
Penedès, Spain, Bin No. 6203, 14/56

CHANDON BRUT CLASSIC (SPLIT)
California, Bin No. 6203, 14

WHITE BY THE GLASS

2019 BORGIO MAGREDO PINOT GRIGIO
Friuli-Venezia Giulia, Italy, Bin No. 6007, 12/48

2020 KIM CRAWFORD SAUVIGNON BLANC
Marlborough, New Zealand, Bin No. 6404, 14/56

2018 TRIMBACH PINOT BLANC
Alsace, France, Bin No. #6004 15/60

2019 RAYMOND CHARDONNAY
Napa Valley, California, Bin No. 6003, 15/60

2018 LA PIERRELÉE CHABLIS
Appellation Chablis, France, Bin No. 6001, 17/68

2017 S.A. PRUM ESSENCE RIESLING
Mosel, Germany, Bin No. 6002, 14/56

2019 BARONS DE ROTHSCHILD LEGENDE BORDEAUX
Medoc, France, Bin No. 6005, 14/56

2019 BEYRA 'QUARTZ' RESERVA Beira
Interior Region, Portugal, Bin No. 6009, 12/48

ROSÉ BY THE GLASS

2020 FLEURS DE PRAIRIE
Languedoc, France, Bin No. 6251, 14/56

2020 MARTIN RAY
Sonoma, California, Bin No. 6252 14/56

2021 PEYRASSOL LA CROIX
Cote-De-Provence, France, Bin No. 6253 17/68

RED BY THE GLASS

2020 KATE ARNOLD PINOT NOIR
Willamette Valley, Oregon, Bin No. 6108, 15/60

2020 BRAVIUM PINOT NOIR
Anderson Valley, California, Bin No. 6109, 20/80

2020 PORTILLO MALBEC
Uco Valley, Argentina, Bin No. 6208, 12/48

2019 MAZZEI CASTELLO DI FONTERUTOLI BADIOLO
Chianti Classico, Toscana, Bin No. 6307, 12/48

2018 NEWTON 'SKYSIDE' CLARET RED BLEND
North Coast, California, Bin No. 6301, 16/69

2018 FAMILIA MONTANA RIOJA CRIANZA
La Rioja, Spain, Bin No. 6119, 12/48

2019 SIMI CABERNET SAUVIGNON
Sonoma County, California, Bin No. 6107, 15/60

2018 GIRARD CABERNET SAUVIGNON
North Coast, California, Bin No, 6301, 20/80

HALF BOTTLE

KRUG GRANDE CUVÉE BRUT
Champagne, France - Bin #8504, 98

DUCKHORN SAUVIGNON BLANC 2015
Napa Valley, California, Bin No. 8308, 27

LUCIA CHARDONNAY 2015
Santa Lucia Highlands, California - Bin #8307, 56

HIRSCH 'SAN ANDREAS FAULT' PINOT NOIR 2016
Sonoma Coast, California, Bin No. 8006, 65