

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

TINNED FISH

MARISCADORA TUNA BELLY IN BUTTER 24
MARISCADORA SCALLOPS IN VIERRA SAUCE 18

30G AMERICAN WHITE STURGEON CAVIAR 94
Francese, Crème Fraîche, Chives
California

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

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

SMALL PLATES

BLUE HILL BAY MUSSELS* 20
Chablis, San Marzano Cherry Tomato, Thai Basil, Calabrian Chilis

CRISPY FRIED IPSWICH CLAMS* 24
Unusual Tartar Sauce, Charred Lemon

PROVINCETOWN BLUEFISH PÂTÉ* 18
Nordic Rye Toast, Pickled Autumn Vegetables

AHI TUNA CRUDO* 25
Yuzu, Passion Fruit, Furikaki Rice Cracker

MAPLE BROOK FARMS BURRATA AND KALUGA
CAVIAR *42
Warm Hi Rise Corn Bread

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

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

MODERN QUESADILLA 33
Wagyu Short Rib Steak and Cheese, Charred Onion, St. Andre,
Torched Avocado

TEMPURA OF JERSEY ASPARAGUS 17
Nobu's Tempura, Sauces of Two

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

CREATIVES

COASTAL CLAM CHOWDER 15
Provincetown Clams, Maine Marble Potatoes nf

MAGICAL MUSHROOMS 23
Fried Exotic Mushrooms, Linguica, Truffle Powder gf/nf

HOT LOBSTER ROLL & PEARLS 29
*Butter Poached Maine Lobster, American Caviar,
High Rise Bakery Challah*

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

AHI TUNA FLATBREAD* 35
*Yuzu truffle Emulsion, Heirloom Tomato Fondue, Pecorino,
Arugula nf*

RICOTTA STUFFED GNOCCHI 33
*American Sturgeon Caviar, Isolated Crème Fraîche,
Beurre Fondue*

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

SIDES

MY TRUFFLE FRIES 14
Truffle, Pecorino, Black Pepper

COMPOSED SUMMER VEGTABLES 11
Chef's Selection v

JASMINE RICE 8
Coconut Milk v

MAINE MARBLE POTATO 10
Kewpie, Scallions

SPECIALITIES

WAGYU FLAT IRON STEAK FRITES* 55
My Truffle Fries, Shaved Summer Finocchio

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

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

AHI TUNA POKE* 33
Coconut Scented Jasmine Rice, Shoyu Lime, Pickled Beech Mushrooms df/nf

GIANNONE CHICKEN KATSU 36
Fried Japanese Mushrooms, Varied Carrot Flavors, White Miso

MAINE DIVER SCALLOPS* 47
Parsnip-Truffle Purée, Meunière Flavors, Hobbs Bacon & It's Powder

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

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

JUMBO PRAWN SCAMPI* 48
Hand Made Bucatini, Fried Garlic Parsley Butter, Early Season Heirlooms

MAINE LOBSTER BOLOGNESE* 51
Butter Poached Lobster, "Bolo Butter", Varied Summer Roots

DESSERTS

MAYER LEMON CHEESECAKE 16
Graham Cracker Wafer, Pickled Blueberries

DARK CHOCOLATE LAYER CAKE 16
64% Bavarian, Coffee Ice Cream, Fresh Berries

STRAWBERRY "SHORTCAKE" 16
Soft Sable Brenton, Whipped Panna Cotta

VACHERIN 16
Passionfruit Sorbet, Aqua Faba Meringue, Tropical Salsa v/nf/gf/df

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

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