

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* 23
Red Curry Flavors, Lime, Fried Shallots, Pressed Francese nf

TORCHED SPICY CRAB HAND ROLL* 27
Dashi Mayo, Soy-Vinegar, Nobu's Sushi Rice nf

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

AHI TUNA CRUDO* 26
10-Year Shoyu, ICO Trout Roe, Jalapeno nf

PROSCUITTO AND BURRATA TOAST 22
Chelsea's Japanese Milk Bread, Pistachio Crunch, Black Fig Jam

MY CAESAR SALAD 18
Baby Gem Lettuces, Pecorino Dressing, Hearts of Palm,
Kevin's Frico gf/nf

CAVIAR AND WAFFLES 34
American White Sturgeon caviar, Scallion-Buttermilk Waffle,
Manipulated Crème Fraîche nf

FRIED PT JUDITH DAY BOAT CALAMARI 21
Fra Mani Soppressetta, Yuzu Mayo, Cornichons nf

SALT ROASTED ORGANIC CARROTS 12
Labneh, Zatar Powder, Cashews

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

JUMBO PRAWN SCAMPI* 21
Fried Garlic Parsley Butter, Late Season Heirlooms nf

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

AHI TUNA FLATBREAD* 32
*Sashimi of Ahi Tuna, Spicy Aioli, Togarashi, Crispy Onions,
Scallion Pancake df/nf*

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 AUTUMN VEGETABLES 11
Varied Preparation v

JASMINE RICE 8
Coconut Milk v

MAINE MARBLE POTATO 10
Kewpie, Scallions

MEYER 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

SPECIALITIES

WAGYU FLAT IRON STEAK FRITES* 55
Parmesan Truffle Fries, Black Garlic Barbeque, Tempura Broccolini nf

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

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

AHI TUNA POKE* 33
*Coconut Scented Jasmine Rice, Shoyu Lime, Pickled Ginger, Beech
Mushrooms, Crispy Wontons, Seaweed Salad df/nf*

VONGOLE ALLA BUCATINI* 48
*Hand Made Bucatini, Torched Island Creek Cockles, Skip's Count Necks,
Black Garlic Butter nf*

ROASTED GIANNINO CHICKEN 36
Maine Marble Potato, Salt Roasted Autumn Carrots, Lingonberry Jus nf

FRIED WHOLE BABY HADDOCK 47
Ginger Scallion Jus, Pea Green and its Shoots, Pickled Shiitake, nf

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

MAINE LOBSTER BOLOGNESE* 55
*Butter Poached Lobster, "Bolo Butter", Varied Autumn Roots,
Rigatoni nf*

COASTAL SEAFOOD STEW FOR TWO 120
*Lobster Tomato Nage, White Fish, Count Necks, Mussels, Shrimp, Calamari,
Garlic Aioli, Country Bread nf*

DESSERTS

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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