

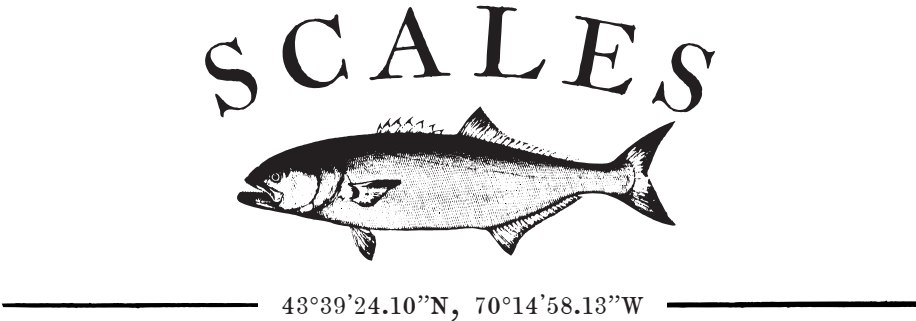
HOUSE-MADE BREADS	
Cloverleaf Rolls with garlic & chive butter	5.50
Anadama Bread with salted butter & molasses	5.00
New England Cornbread with chili-honey butter	5.00
Griddled Brown Bread	5.00

SOUPS & SALADS	
Maine Clam Chowder	cup 8.25 bowl 12.50
Autumn Squash Soup toasted pepitas	cup 8.25 bowl 12.50
Green Salad mixed lettuces, cucumber, red wine vinaigrette	12.00
Chopped Vegetables iceberg, crisp lettuces, creamy buttermilk dressing	13.50
Endive & Stilton crispy prosciutto, sourdough croutons, dijon vinaigrette	14.50
Apple & Chicory aged Cheddar, culatello ham, black walnuts, cider vinaigrette	15.50

APPETIZERS	
Maine Steamer Clams drawn butter, white wine broth	19.50
Bangs Island Mussels Maine hard cider, Raye’s mustard, cream, dill	18.50
Salt Cod Croquettes roasted pepper aioli	10.50
Smoked Sablefish Paté olive & caper relish, toasted sourdough	13.50
Fried Cauliflower cucumber yogurt sauce, herbs	13.50
Grilled Octopus pommes dauphine, pine nut & espelette vinaigrette, garlic whip	19.00
Crab Fritters Jonah crab, tartar sauce, radishes	15.50
Fried Oysters tartar sauce, smoked jalapeño mayonnaise	Side 21.00 Plate 34.00
Fried Squid & Cherry Peppers tartar sauce, smoked jalapeño mayo	Side 18.00 Plate 32.00
Fried Whole Belly Clams tartar sauce, smoked jalapeño mayo	Side or Plate Market

*This food may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

†Dairy foods described as raw are non-pasteurized.
please inform our service staff of any food allergies in your party
20% gratuity added to parties of 7 or more



RAW BAR	
ON THE HALF SHELL	
<i>served with house cocktail sauce, seaweed mignonette & lemon</i>	
Oysters*	
1/2 dozen	18.00
1 dozen	34.00
Littleneck Clams*	
1/2 dozen	11.50
1 dozen	21.50
FISH & SHELLFISH	
Halibut Ceviche* honeydew aguachile, red onion, cucumber, cilantro	18.00
Tuna Crudo* lemon aioli, fennel chili crisp, pickles	19.00
Tuna Tartare* maitake confit, pumpkin seeds, black garlic	18.00

SEA	
Pan Roasted Halibut brown butter, hazelnuts, Maine fingerling potatoes, lemon	44.00
Seared Scallops* applewood bacon, oyster mushroom, kale, sweet potato cream	42.00
Pan Roasted Salmon* wild rice, buttered leeks and turnips	44.00
Baked Haddock chanterelle mushrooms, leeks, hakurei turnips, fumet cream	39.00
Grilled Swordfish braised tarbais beans, chorizo, confit sweet peppers	42.00
Seafood Stew clams, mussels, white fish, squid, pancetta, roasted fennel, soffrito	38.00
Fish & Chips beer battered cod, tartar sauce, smoked jalapeño mayonnaise	28.50
Grilled Whole Branzino saffron chili butter, fennel, grilled lemon	34.00
Fried Whole Market Fish mustard greens, scallion vinaigrette	Market
Steamed Maine Lobster cornbread, coleslaw, drawn butter	Market
Pan Roasted Lobster fines herbes pan sauce, toasted pullman, butter lettuce	Market

LAND	
Pineland Farm Bavette Steak* raclette potato gratin, maitake, steak jus	38.00
Roasted Duck Breast au Poivre* braised kohlrabi, matsutaki mushrooms, barley	42.00
Short Rib Pot Roast roasted root vegetables, red wine beef jus	41.00

SANDWICHES	
<i>served with French fries, coleslaw & a dill pickle on house-made bread</i>	
Scales Warm Buttered Lobster Roll griddled split top roll, house mayonnaise	Market
Fried Fish Sandwich iceberg lettuce, tartar sauce, sesame bun	18.50
Grass-fed Cheeseburger* Caldwell Farm beef, aged white cheddar, burger sauce	18.50

VEGETABLES & SIDES	
French Fries Side 5.50 Plate 7.50	
Loaded Hasselback Potato	12.50
Delicata Squash Gratin with Parmigiano Reggiano	9.25
Broccolini with Guanciale	8.50
Scales Coleslaw	4.50