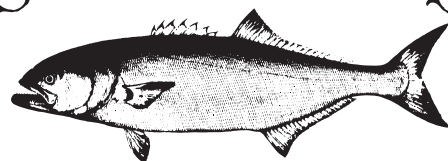


# SCALES



43°39'24.10"N, 70°14'58.13"W

## HOUSE-MADE BREADS

<b>Cloverleaf Rolls</b> with garlic & chive butter	5.50
<b>Anadama Bread</b> with salted butter & molasses	5.00
<b>New England Cornbread</b> with chili-honey butter	5.00
<b>Griddled Brown Bread</b>	5.00

## SOUPS & SALADS

<b>Maine Clam Chowder</b>	cup 8.25 bowl 12.50
<b>Potato &amp; Leek Soup</b> buttered crab	cup 8.25 bowl 12.50
<b>Green Salad</b> mixed lettuces, cucumber, red wine vinaigrette	12.00
<b>Chopped Vegetables</b> iceberg, crisp lettuces, creamy buttermilk dressing	13.50
<b>Endive &amp; Stilton</b> crispy prosciutto, sourdough croutons, dijon vinaigrette	14.50
<b>Asparagus Salad</b> Manchego cheese, Marcona almonds, lemon vinaigrette	14.50

## APPETIZERS

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

## RAW BAR

### ON THE HALF SHELL

*served with house cocktail sauce, seaweed mignonette & lemon*

#### Oysters\*

1/2 dozen 18.00

1 dozen 34.00

#### Littleneck Clams\*

1/2 dozen 11.50

1 dozen 21.50

## FISH & SHELLFISH

<b>Halibut Ceviche*</b> pineapple chili sauce, jalapeno, corn crisps	18.00
<b>Seared Tuna*</b> green chili crisp, miso mayo, radish	19.00
<b>Tuna Tartare*</b> maitake confit, pumpkin seeds, black garlic	18.00

## SEA

<b>Pan Roasted Halibut</b> brown butter, hazelnuts, fingerling potatoes, lemon	44.00
<b>Seared Scallops*</b> bacon, asparagus, oyster mushroom, spinach, morel cream	42.00
<b>Pan Roasted Salmon*</b> fregola, capers, raisins, Calabrian chili butter	44.00
<b>Baked Haddock</b> morel mushroom, spring onion, salsify, fumet cream	39.00
<b>Grilled Swordfish</b> braised tarbais beans, chorizo, kale, confit peppers	42.00
<b>Seafood Stew</b> clams, mussels, white fish, squid, pancetta, roasted fennel, soffrito	38.00
<b>Fish &amp; Chips</b> beer battered cod, tartar sauce, smoked jalapeño mayonnaise	28.50
<b>Grilled Whole Branzino</b> saffron chili butter, artichokes, grilled lemon	34.00
<b>Fried Whole Market Fish</b> mustard greens, scallion vinaigrette	Market
<b>Steamed Maine Lobster</b> cornbread, coleslaw, drawn butter	Market
<b>Pan Roasted Lobster</b> fines herbes pan sauce, toasted pullman, butter lettuce	Market

## LAND

<b>Pineland Farm Bavette Steak*</b> raclette potato gratin, maitake, steak jus	38.00
<b>Roasted Duck Breast*</b> barley, hedgehog mushrooms, peas, duck jus	42.00
<b>Beef Pot Roast</b> roasted root vegetables, red wine beef jus	41.00

## SANDWICHES

*served with French fries, coleslaw & a dill pickle on house-made bread*

<b>Scales Warm Buttered Lobster Roll</b> griddled split top roll, house mayonnaise	Market
<b>Fried Fish Sandwich</b> iceberg lettuce, tartar sauce, sesame bun	18.50
<b>Caldwell Farm Cheeseburger*</b> aged white cheddar, burger sauce	18.50

## VEGETABLES & SIDES

**French Fries** Side 5.50 Plate 7.50

**Loaded Hasselback Potato** 12.50

**Endive & Smoked Ham Gratin** 9.00

**Broccoli with Guanciale** 8.50

**Scales Coleslaw** 4.50

\*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