

## RAW BAR

Regional Shellfish on the Half Shell

COUNTNECK CLAMS\* 3 each

CHERRYSTONE CLAMS\* 3 each

DAILY NEW ENGLAND OYSTERS\* 4 each

## SEAFOOD TOWER

4 Cherrystone Clams, 8 Local New England Oysters,  
4 Jumbo Shrimp, 4 oz Lobster Cocktail, Horseradish &  
Fresh Lemon 68



## SOUPS

NEW ENGLAND CLAM CHOWDER

Minced Chives, Griddled White Corn Bread 14

CHEF'S KETTLE

\*Daily preparation 12

## SALADS

JONAH CRAB CAESAR

Romaine, Fresh Jonah Crab Meat, Crispy Pancetta, Brioche  
Crouton, Squid Ink Vinaigrette 19

AUTUMN SQUASH

Mesclun Mix, Roasted Butternut Squash, Pomegranate,  
Ricotta, Brown Butter Vinaigrette 16

ROASTED BEET

Mache Greens, Whipped Goat Cheese, Roasted & Pickled Beet,  
Crumbled Pistachio, Lemon Vinaigrette 18

## APPETIZERS

MUSHROOM, LEEK, & GRUYERE DIP

Caramelized Onion, Thyme, French Bread, Seasonal  
Vegetable Crudite 14

FLASH FRIED POINT JUDITH CALAMARI

Pepperoncini, Harissa Aioli, Scallion 18

ROPE-GROWN MAINE MUSSELS

Spicy Green Curry Broth, Grilled Baguette 18

CLASSIC SHRIMP COCKTAIL

Jumbo Shrimp, Freshly Grated Horseradish, Housemade  
Cocktail Sauce, Preserved Lemon 21

## ENTRÉES

TRADITIONAL NEW ENGLAND LOBSTER DINNER

2lb Steamed Lobster, Steamed Local Clam, Maine Potato,  
Chorizo, Grilled Corn, Drawn Butter 60

LEMON GRILLED STATLER CHICKEN

Couscous, Moroccan Spice Blend, Haricot Vert,  
Piri Piri Sauce 28

PAN-ROASTED HALIBUT & SEAFOOD CIOPPINO

Fettucine, Cherrystone Clam, Mussel, Shrimp,  
Roasted Garlic & Tomato Broth 38

HORSERADISH CRUSTED NOVA SCOTIA SALMON

Parmesan Polenta, Broccoli Rabe, Lemon Emulsion 30

GEORGE'S BANK SCALLOPS

Beluga Lentil, Pancetta, Caramelized Broccoli, Salmoriglio Sauce,  
Saffron Tuile 30

BONE-IN SIRLOIN STEAK AU POIVRE

Fresh Mixed Greens, Maine Potato, Glazed Baby Carrot, Confit  
Cipollini, Green Peppercorn Sauce 42

VEGETARIAN ZUCCHETTE "BOLOGNESE"

Pumpkin-Shaped Pasta, Cauliflower, Eggplant, Onion,  
Roasted Tomato Sauce, Parmesan 26

## DESSERTS 12

SPICED LAYER CAKE

Green Apple Compote, Cranberry-Cherry Sorbet,  
Toasted Chai Meringue

GINGER CREME BRULEE

Armagnac Fig, Mandarin Orange Sorbet, Pistachio Crumble

WARM CHOCOLATE FONDANT CAKE

Pumpkin Creme Anglaise, Burnt Cinnamon Ice Cream,  
Pepita Lace

DAILY SELECTION OF HOUSE-MADE ICE CREAMS &  
SORBETS

\*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.

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## SIGNATURE COCKTAILS

'BEYOND COMPARE' OLD FASHIONED  
Boston Harbor Hotel Single Batch Maker's Mark Bourbon, House-Made Thyme Demerara Syrup, Fee Brothers Whiskey Bitters, Orange Bitters 18

FIG & THYME COCKTAIL  
Grey Goose Vodka, Housemade Fig & Thyme Shrub, Fresh Lime Juice, Club Soda 16

ROSE GOLD  
Sipsmith Gin, Orange Juice, Ginger Syrup, Ground Turmeric, Egg White, Fresh Lemon Juice 15

AUTUMN PUNCH  
Bacardi 8 Rum, Chai Rum, Blood Orange Juice, Pomegranate Juice, Vanilla Syrup, Habanero Bitters 15

CIDER HOUSE  
Hornitos Silver Tequila, Apple Cider, Honey, Fresh Fennel Frond, Fresh Lime Juice 15

PEAR & GINGER-SAGE MARTINI  
Grey Goose Poire Vodka, Honey, Ginger Syrup, Pear Puree, Prosecco 16

BHH R&R  
Boston Harbor Hotel Single Batch Hudson Rye, Housemade Cinnamon & Rosemary Maple Syrup, Fresh Lemon Juice 17

EL CORAZON  
Hibiscus-Infused Montelobos Mezcal, Campari, Grenadine, Fresh Lime Juice, Angostura Bitters 15

FALL SMASH  
Redemption Bourbon, Maple Syrup, Passion Fruit Juice, Fresh Lemon Juice, Angostura Bitters, Cinnamon Powder 15

CONCORD GRAPE  
Boston Harbor Hotel Bully Boy Gin, Muddled Grapes, Wild Moon Cucumber Liqueur, Pavan, Fresh Lemon Juice, Concord Grape Juice 15

SEA GRILLE SANGRIA SERIES  
This Red & White Sangria is Recrafted Weekly with Bacardi 8 Year Old Rum and St. Germain Elderflower Liqueur 15/58

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## MOCKTAILS

SPARKLING PEACH SUNRISE  
Peach Puree, Orange Juice, Lemon Juice, Grenadine, Sparkling Cider 8

BLUEBERRY MOCKJITO  
Muddled Blueberries and Mint Leaves, Simple Syrup, Lime Juice, Coconut Water 8

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## BEER

NIGHT SHIFT WHIRLPOOL 11

NIGHT SHIFT NIGHT LIGHT 10

MAINE LUNCH IPA 15

LORD HOBO BOOMSAUCE 12

SAM LAGER 8

SAM SEASONAL 8

BUD LIGHT 8

STELLA ARTOIS 8

SHACKSBURY DRY CIDER 8

KEEL SELTZER 8

**ROTATING BEER SELECTION**

**\*See server for details**

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## BUBBLES BY THE GLASS

MOËT & CHANDON  
Brut Imperial Champagne France, Bin No. 5000, 24/120

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

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

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## WHITE BY THE GLASS

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

2018 DRYLANDS SAUVIGNON BLANC  
Marlborough, New Zealand, Bin No. 6404, 14/56

2018 BARONS DE ROTHSCHILD LEGENDE BORDEAUX  
Medoc, France, Bin No. 6005, 14/56

2017 LA PIERRELEE CHABLIS  
Burgundy, France, Bin No. 6001, 17/68

2017 BEYRA 'QUARTZ' RESERVA  
Beira Interior Region, Portugal, Bin No. 6009, 11/44

2017 ROBERT MONDAVI CHARDONNAY  
Napa Valley, California, Bin No. 6003, 15/60

2018 S.A. PRUM RIESLING  
Mosel, Germany, Bin No. 6002, 14/56

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## ROSÉ BY THE GLASS

2019 FLEURS DE PRAIRIE  
Cote-De-Provence, France, Bin No. 6251 13/52

2019 MARTIN RAY  
Sonoma, California, Bin No. 6252 12/48

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## RED BY THE GLASS

2017 KATE ARNOLD PINOT NOIR  
Willamette Valley, Oregon, Bin No. 6108, 15/60

2015 KUNDE MERLOT  
Sonoma, California, Bin No. 6107, 13/52

2019 PORTILLO MALBEC  
Uco Valley, Argentina, Bin No. 6208, 12/48

2018 MAZZEI CASTELLO DI FONTERUTOLI BADIOLO  
Chianti Classico, Toscana, Bin No. 6307, 12/48

2017 FAMILIA MONTANA RIOJA CRIANZA  
La Rioja, Spain, Bin No. 6119, 12/48

2017 KSARA RESERVE DU COUVENT RED BLEND  
Bekaa Valley, Lebanon, Bin No. 6301, 11/44

2017 SIMI CABERNET SAUVIGNON  
Alexander Valley, California, Bin No. 6107, 15/60

2017 GIRARD CABERNET SAUVIGNON  
North Coast, California, Bin No. 6301, 20/80

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## WINE BY THE BOTTLE

SEE WINE MENU FOR SELECTIONS

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