

<p>RAW BAR</p> <p>Regional Shellfish on the Half Shell</p> <p>COUNTNECK CLAMS* 3 each</p> <p>CHERRYSTONE CLAMS* 3 each</p> <p>DAILY NEW ENGLAND OYSTERS* 4 each</p>	<p>SALADS</p> <p>JONAH CRAB CAESAR Romaine, Fresh Jonah Crab Meat, Crispy Pancetta, Brioche Crouton, Squid Ink Vinaigrette 19</p> <p>AUTUMN SQUASH Mesclun Mix, Roasted Butternut Squash, Pomegranate, Ricotta, Brown Butter Vinaigrette 16</p> <p>ROASTED BEET Mache Greens, Whipped Goat Cheese, Roasted & Pickled Beet, Crumbled Pistachio, Lemon Vinaigrette 18</p>
	<p>SANDWICHES *All Sandwiches Served with French Fries</p> <p>MAINE LOBSTER ROLL Split-Top Bun, Minced Chives 29</p> <p>ROASTED TURKEY & BRIE Challah, Cranberry Relish, Boston Bibb Lettuce 17</p> <p>GRILLED VEGETABLE PANINI Housemade Focaccia, Eggplant, Zucchini, Vidalia Onion, Bean Sprouts, Hazelnut-Romesco Sauce 18 *Option to add Grilled Chicken +7</p> <p>BISTRO BURGER 8oz Prime Beef, Vermont Cheddar, Lettuce, Tomato, Pickle, Signature Sauce 23</p>
<p>SOUPS</p> <p>NEW ENGLAND CLAM CHOWDER Minced Chives, Griddled White Corn Bread 14</p> <p>CHEF'S KETTLE *Daily preparation 12</p>	<p>ENTRÉES</p> <p>HADDOCK FISH & CHIPS Coleslaw, Housemade Tartar Sauce, Malt Vinegar Fries 22</p> <p>PAN-ROASTED HALIBUT & SEAFOOD CIOPPINO Fettucine, Cherrystone Clam, Mussel, Shrimp, Roasted Garlic & Tomato Broth 38</p> <p>HORSERADISH CRUSTED NOVA SCOTIA SALMON Parmesan Polenta, Broccoli Rabe, Lemon Emulsion 30</p> <p>GEORGE'S BANK SCALLOPS Beluga Lentil, Pancetta, Caramelized Broccoli, Salmoriglio Sauce, Saffron Tuile 30</p>
<p>APPETIZERS</p> <p>MUSHROOM, LEEK, & GRUYERE DIP Caramelized Onion, Thyme, French Baguette, Seasonal Vegetable Crudite 14</p> <p>FLASH FRIED POINT JUDITH CALAMARI Pepperoncini, Harissa Aioli, Scallion 18</p> <p>CLASSIC SHRIMP COCKTAIL Jumbo Shrimp, Freshly Grated Horseradish, Housemade Cocktail Sauce, Preserved Lemon 21</p>	<p>BONE-IN SIRLOIN STEAK AU POIVRE Fresh Mixed Greens, Maine Potato, Glazed Baby Carrot, Confit Cipollini, Green Peppercorn Sauce 42</p> <p>VEGETARIAN ZUCCHETTE "BOLOGNESE" Pumpkin-Shaped Pasta, Cauliflower, Eggplant, Onion, Roasted Tomato Sauce, Parmesan 26</p> <p>DESSERTS 12</p> <p>SPICED LAYER CAKE Green Apple Compote, Cranberry-Cherry Sorbet, Toasted Chai Meringue</p> <p>GINGER CREME BRULEE Armagnac Fig, Mandarin Orange Sorbet, Pistachio Crumble</p> <p>WARM CHOCOLATE FONDANT CAKE Pumpkin Creme Anglaise, Burnt Cinnamon Ice Cream, Pepita Lace</p> <p>DAILY SELECTION OF HOUSE-MADE ICE CREAMS & SORBETS</p>

*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.

SIGNATURE COCKTAILS

'BEYOND COMPARE' OLD FASHIONED
Boston Harbor Hotel Single Batch Maker's Mark Bourbon,
Housemade 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

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

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

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

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

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

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

HALF BOTTLE

GOSSET BRUT EXCELLENCE
Champagne, France, Bin No. 8505, 50

DUCKHORN SAUVIGNON BLANC 2015
Napa Valley, California, Bin No. 8308, 27

MAYACAMAS CHARDONNAY 2014
Napa Valley, California, Bin No. 8307, 56

HIRSCH 'SAN ANDREAS FAULT' PINOT NOIR 2013
Sonoma Coast, California, Bin No. 8006 65

WINE BY THE BOTTLE

SEE WINE MENU FOR SELECTIONS