

APPETIZERS	OYSTERS & CHAMPAGNE
<p>FARM FRESH VEGETABLES Labneh Dip, Pita, Za'atar, Extra Virgin Olive 14</p> <p>FLASH-FRIED JUDITH CALAMARI Scallion, Old Bay, Traditional Marinara, Grilled Lemon 18</p> <p>JONAH CRAB CAKE Micro Herbs, Green Tomato Chutney, Remoulade 20</p> <p>MAINE BLUE MUSSELS Fennel Pollen, Garlic Butter, Chablis, Grilled Baguette 18</p> <p>STUFFED SQUASH BLOSSOMS Ricotta Cheese, Fresh Herbs, Lemon Blistered Tomatillo 16</p> <p>CHILLED GULF SHRIMP Endive, Celery, Charred Lime, Poppy Seed Vinaigrette 20</p> <p>AHI TUNA POKE* Sticky Rice, Avocado, Radish, Mango, Edamame, Purple Rice Crisps, Sesame Vinaigrette 21</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>SOUPS & SALADS</p> <p>NEW ENGLAND CLAM CHOWDER Minced Chives, Griddled White Corn Bread 14</p> <p>JONAH CRAB & AVOCADO Bibb Lettuce, Crispy Fried Capers, Yellow Tomatoes, Horseradish Dressing 22</p> <p>STRAWBERRY & SPINACH Toasted Almond, Goat Cheese, Grilled Sweet Corn, Pickled Green Tomatoes, Red Onion, Lemon Vinaigrette 16</p> <p>WATERMELON & ARUGULA Cucumber, Onion, Feta Cheese, Fresh Mint, Balsamic Vinaigrette 16</p>	<p>SANDWICHES</p> <p>*All Sandwiches Served with French Fries</p> <p>MAINE LOBSTER ROLL Mixed Greens, Minced Chives 29</p> <p>BISTRO BURGER 9oz Prime Beef, Caramelized Onion, Vermont Cheddar, Lettuce, Tomato, Pickle 23</p> <p>GRILLED CHICKEN WRAP Spinach Tortilla, Gouda, Lettuce, Tomato, Honey Mustard 21</p> <p>CAPRESE PANINI Focaccia, Heirloom Tomato, Mozzarella, Pesto 17</p> <p>ENTRÉES</p> <p>FISH & CHIPS Green Apple Slaw, Dill Tartar Sauce, Malt Vinegar Fries 22</p> <p>CARROT & CASHEW CAMPANELLA White Miso, Carrot Top Pesto, Breadcrumbs, Microgreens 26</p> <p>GRILLED ATLANTIC SALMON Braised White Bean, Crispy Capers, Avocado, Grapefruit & Fennel Salad, Rosemary & Chipotle Emulsion 30</p> <p>HERB-CRUSTED ATLANTIC HALIBUT Jumbo Asparagus, Arugula, Wild Mushroom, Tomato Provencale 33</p> <p>STEAK FRITES Yucca Fries, Marinated Mango, Chimichurri 32</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' SMASH

Boston Harbor Hotel Single Batch Maker's Mark Bourbon, Mint Syrup, Lemon Wedge, Fresh Mint 17

APHRODITE'S POTION

Grey Goose Vodka, Strawberry Puree, St. Germain Liqueur Prosecco 17

BERRY BREEZE

Grey Goose Strawberry Essence, St. Germain Liqueur, Lime Juice, Muddled Mixed Berries, Soda 16

MERMAID'S MILK

Santa Teresa 1796 Rum, Bacardi Silver Rum, Coconut Cream, Vanilla Syrup, Lemon & Lime Juice, Angostura Bitters 15

SPICY PASSION FRUIT MARGARITA

Patron Silver Tequila, Passion Fruit Puree, Cointreau Lime, Agave, Spicy Bitters 17

ANCHO NEGRONI

Montelobos Mezcal, Ancho Reyes Chile Liqueur, Campari 15

GARDEN PALOMA

Hornitos Silver Tequila, Campari, Red Bell Pepper Simple Syrup, Fresh Grapefruit Juice, Fever Tree Grapefruit Soda 15

GOLDEN HOUR

Suntory Toki Whisky, Fresh Grapefruit Juice, Honey Syrup 15

CHAI APEROL SPRITZ

Akai Chai Rum, Aperol, Ginger Beer, Topped with Prosecco 15

CUCUMBER COOLER

Bully Boy Boston Harbor Hotel Gin, Wild Moon Cucumber Liqueur, Lime Juice, Ginger Beer 15

BASIL LIME GIMLET

Sipsmith Gin, Fresh Lime, Basil Simple Syrup 15

SEA GRILLE SANGRIA SERIES

This Red & White Sangria is Recrafted Weekly with Santa Tereza 1796 Rum St. Germain & Pavan 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 12

NIGHT SHIFT NIGHT LIGHT 11

MAINE LUNCH IPA 15

LORD HOBO BOOMSAUCE 12

SAM LAGER 8

SAM SEASONAL 8

CORONA LIGHT 8

STELLA ARTOIS 8

SHACKSBURY DRY CIDER 8

KEEL SELTZER 8

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

CHANDON BRUT CLASSIC (SPLIT)

California, Bin No. 6203, 14

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 TRIMBACH PINOT BLANC

Alsace, France, Bin No. #6004 15/60

2018 ROBERT MONDAVI CHARDONNAY

Napa Valley, California, Bin No. 6003, 15/60

2018 LA PIERRELEE CHABLIS

Burgundy, France, Bin No. 6001, 17/68

2017 S.A. PRUM ESSENCE RIESLING

Mosel, Germany, Bin No. 6002, 14/56

2019 BARONS DE ROTHSCHILD LEGENDE BORDEAUX

Medoc, France, Bin No. 6005, 14/56

2019 BEYRA 'QUARTZ' RESERVA Beira

Interior Region, Portugal, Bin No. 6009, 12/48

ROSÉ BY THE GLASS

2020 FLEURS DE PRAIRIE

Languedoc, France, Bin No. 6251 , 12/48

2020 MARTIN RAY

Sonoma, California, Bin No. 6252 , 13/52

2020 PEYRASSOL CUVÉE DES COMMADEURS

Cote-De-Provence, France, Bin No. 6253 17/68

RED BY THE GLASS

2017 KATE ARNOLD PINOT NOIR

Willamette Valley, Oregon, Bin No. 6108, 15/60

2017 BRAVIUM PINOT NOIR

Anderson Valley, California, Bin No. 6109, 20/80

2020 PORTILLO MALBEC

Uco Valley, Argentina, Bin No. 6208, 12/48

2018 MAZZEI CASTELLO DI FONTERUTOLI 'BADIOLA'

Tuscany, Italy Bin No. 6307, 12/48

2017 NEWTON 'SKYSIDE' CLARET RED BLEND

North Coast, California, Bin No. 6301, 16/69

2017 FAMILIA MONTANA RIOJA CRIANZA

La Rioja, Spain, Bin No. 6119, 12/48

2018 SIMI CABERNET SAUVIGNON

Sonoma County, California, Bin No. 6107, 15/60

2017 GIRARD CABERNET SAUVIGNON

North Coast, California, Bin No. 6302, 21/84

WINE BY THE BOTTLE

SEE WINE MENU FOR SELECTIONS