
RAW BAR

EAST & WEST COAST OYSTERS* 4 each
Hot Sauce, Mignonette, Cocktail Sauce, Lemon

COUNTNECK CLAMS* 3 each

CHERRYSTONE CLAMS* 3 each

APPETIZERS

COASTAL CLAM CHOWDER
Provincetown Clams, Maine Marble Potatoes 14

GEORGES BANK SCALLOPS
A La Meunière, Applewood Bacon, Fried Shallots,
Pippin Apple 22

MAGICAL MUSHROOMS
Fried Exotic Mushrooms, Linguica, Truffle Powder 19

AHI TUNA FLATBREAD*
Sashimi of Ahi Tuna, Scallion Pancake, Arugula Leaves 28

JUMBO SHRIMP COCKTAIL
Hot Sauce, Cocktail Sauce, Lemon 24

MAINE CRAB COCKTAIL
Meyer Lemon Mayo 24

BABY GEM SALAD
Lemon Nasturtium Vin, Warm Aged Feta Cheese 17

WARM JONAH CRAB TOAST
Franchise, Warm Crab Butter, Avocado 24

SANDWICHES

MAINE LOBSTER ROLL
Kewpie Mayo, Chives, French Fries MKT

BISTRO BURGER
9oz Prime Beef, Caramelized Onion, Vermont Cheddar,
Lettuce, Tomato, Pickles, French Fries 23

UNTRADITIONAL TURKEY CLUB
Smoked Turkey, Smoked Bacon, Avocado, Vermont Brie,
Spicy Mayo, Francese Bread, Cape Cod Chips 23

SOMETHING NATURAL
Open Faced, Hummus, Heirlooms, Sprouts, Pumpkin
Seeds, 7 Grain Bread, Mixed Greens 18

NASHVILLE HOT FISH SANDWICH
Fried Atlantic Haddock, House Made Hot Sauce, Pickles,
Miso Mayo, Sesame Bun, Malt Fries 20

ENTRÉES

FISH & CHIPS
Unusual Tartar Sauce, Malt Vinegar Fries 22

CARROT & CASHEW CAMPANELLA
White Miso, Carrot Top Pesto, Breadcrumbs,
Microgreens 26

FAROE ISLANDS SALMON
Truffle Butternut Puree, Maine Coast Sea Bean Slaw 31

DRY AGED SIRLOIN STEAK FRITES
Crunchy Garlic Butter, Tartufo Fries, Steak Sauce 53

BAKED ATLANTIC HALIBUT
Chowder Flavors, Summer Corn Two Ways 35

GRILLED JUMBO SHRIMP COBB SALAD
Summer Greens, Crisp Bacon, Avocado,
Pear Tomato Roquefort 26

AHI TUNA POKE
Coconut Scented Jasmine Rice, Shoyu Lime,
Pickled Beech Mushrooms 27

*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

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 SEASONAL 8

CISCO HAZY IPA 8

STELLA ARTOIS 8

8STELLA ARTOIS SOLSTICE LAGER 8

KONA BIG WAVE GOLDEN ALE 8

MICH ULTRA SETLZER 8

WINE BY THE BOTTLE

SEE WINE MENU FOR SELECTIONS

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 BORGO 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 BADIOLO

Chianti Classico, Toscana, 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, 6301, 20/80

HALF BOTTLE

KRUG GRANDE CUVÉE BRUT

Champagne, France - Bin #8504, 98

DUCKHORN SAUVIGNON BLANC 2015

Napa Valley, California, Bin No. 8308, 27

LUCIA CHARDONNAY 2015

Santa Lucia Highlands, California - Bin #8307, 56

HIRSCH 'SAN ANDREAS FAULT' PINOT NOIR 2016

Sonoma Coast, California, Bin No. 8006, 65