

HOUSE-MADE BREADS

Heritage Flint Cornbread with chili-honey butter	4.00
Cloverleaf Rolls with garlic chive butter	4.00
Anadama Bread with salted butter & molasses	4.00
Griddled Brown Bread	3.00

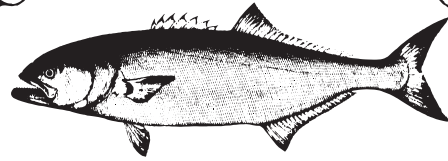
SOUPS & SALADS

Maine Clam Chowder	cup 8.00 bowl 12.00
Cauliflower and Leek Soup	cup 6.00 bowl 9.00
Lobster Bisque	cup 9.00 bowl 14.00
Chopped Vegetables iceberg, romaine, creamy buttermilk dressing	9.00
Green Salad mixed lettuces, cucumber, red wine vinaigrette	8.00
Shaved Kohlrabi aged gouda, walnuts, celery, lemon pepper vinaigrette	11.00
Winter Citrus Salad radicchio, pomegranate, pistachio, champagne vinaigrette	11.00
Roasted Beets* smoked bluefish, raw milk yogurt, dill, lemon dressing	11.00

APPETIZERS

Maine Steamer Clams drawn butter, white wine broth	11.50
Steamed Mussels preserved lemon, dill, buttermilk	12.00
Salt Cod Croquettes roasted pepper aioli	9.50
Fried Cauliflower cucumber yogurt sauce, crispy shallots	8.00
Cured Tuna Toast tonnato, oil poached tuna, marinated cauliflower	8.00
Lobster Sausage purple top turnip purée	15.00
Shrimp and Crab Toast honey habenero sauce, sesame	12.00
Fried Whole Belly Clams	Side 16.00 Plate 24.00
Fried Oysters	Side 16.50 Plate 25.00
Fried Squid & Cherry Peppers	Side 14.00 Plate 22.00

SCALES



43°39'24.10"N, 70°14'58.13"W

RAW BAR

SHELLFISH

served with house cocktail sauce, seaweed mignonette, & lemon

Oysters*	1/2 doz	15.00
	1 doz	29.00
Littleneck Clams*	1/2 doz	11.00
	1 doz	21.00
Jonah Crab Claws	1/2 doz	14.00
	1 doz	27.00

FISH

Gravlax* capers, dill, pickled shallots, olive oil, anadama toast	11.00
Marinated Scallop* cucumber, dill, crème fraîche, pickled shallots	10.50
Yellowfin Tuna* maple peanuts, pickled ginger, Calabrian chili oil	14.00
Fluke Ceviche* hazelnut vinaigrette, ruby grapefruit, hon shimeji	11.00
Tuna Tartare* maitake confit, pumpkin seeds, black garlic	12.00

SUNDOWN SPECIALS

Sunday-Thursday 4PM-6PM

At the bar and lounge

\$1 Oysters & Clams

Drink Specials

Select Appetizers

SEA

Steamed Maine Lobster cornbread, coleslaw, drawn butter	35.00
Roasted Lobster buttered crumbs, cornbread, coleslaw	37.00
Broiled Cod scalloped potatoes, melted cabbage & leeks	30.00
Grilled Atlantic Salmon du Puy lentil stew, béarnaise sauce, bacon	31.00
Pan Seared Arctic Char cauliflower purée, roasted rainbow carrots, herb salad	32.00
Pan Roasted Fluke hazelnuts, brown butter, lemon, peewee potatoes	33.00
Seared Scallops* oyster mushrooms, pearl onions, sunchoke cream, applewood bacon	34.50
Seafood Cassoulet clams, mussels, whitefish, squid, Maine beans, pork belly	33.00
Fish & Chips beer battered cod, tartar sauce, smoked jalapeño aioli	24.00
Grilled Whole Sea Bream chimichurri, grilled lemon	32.00
Salt Baked Whole Branzino lemon caper sauce	33.00
Fried Whole Market Fish sweet & sour vinaigrette	31.00

LAND

Pan Roasted Duck Breast* confit leg, wild rice, turnips, cranberry	34.50
Grilled Skirt Steak* crispy Yukon potatoes, caramelized shallots, watercress	32.00
Short Rib Pot Roast roasted root vegetables, red wine sauce	33.00

SANDWICHES

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

Scales Warm Buttered Lobster Roll mayonnaise & chives	19.00
Fried Fish Sandwich iceberg lettuce, tartar sauce	13.50
Cheeseburger* cheddar, lettuce, onion, burger sauce	15.00

VEGETABLES & SIDES

French Fries	side 4.50 plate 6.00
Pan Roasted Brussels Sprouts	6.50
Scales Coleslaw	4.00
Broccolini with Guanciale	7.00
Loaded Hasselback Potato	8.50
Sautéed Swiss Chard with garlic & chili sauce	6.00
Maine Baked Beans with Bacon	7.00

*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

ON MAINE WHARF No. 68 COMMERCIAL STREET, PORTLAND, MAINE

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