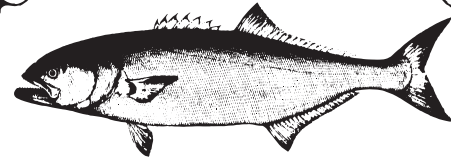


# SCALES



43°39'24.10"N, 70°14'58.13"W

## HOUSE-MADE BREADS

<b>Cloverleaf Rolls</b> with garlic-chive butter	4.25
<b>Anadama Bread</b> with salted butter & molasses	4.25
<b>New England Cornbread</b> with chili-honey butter	4.25
<b>Griddled Brown Bread</b>	3.25

## SOUPS & SALADS

<b>Maine Clam Chowder</b>	cup 8.25 bowl 12.50
<b>Autumn Squash Soup</b> with pumpkin seeds	cup 7.25 bowl 11.00
<b>Green Salad</b> mixed lettuces, cucumber, red wine vinaigrette	10.00
<b>Chopped Vegetables</b> iceberg, crisp lettuces, creamy buttermilk dressing	11.50
<b>Endive &amp; Stilton</b> crispy prosciutto, sourdough croutons, dijon vinaigrette	14.00
<b>Pear Salad*</b> chicory, black walnuts, Pleasant Ridge Reserve, cider vinaigrette	13.50

## APPETIZERS

<b>Maine Steamer Clams</b> drawn butter, white wine broth	18.00
<b>Bangs Island Mussels</b> hard cider, Raye's mustard, cream, dill	17.00
<b>Salt Cod Croquettes</b> roasted pepper aioli	10.00
<b>Smoked Haddock Paté</b> olive & caper relish, toasted sourdough	11.50
<b>Fried Cauliflower</b> cucumber yogurt sauce, herbs	10.50
<b>Grilled Octopus</b> chorizo & hazelnut vinaigrette, crispy yuca	19.00
<b>Crab Fritters</b> Jonah crab, tartar sauce, radishes	14.50
<b>Fried Oysters</b> tartar sauce, smoked jalapeño aioli	Side 19.00 Plate 32.00
<b>Fried Squid &amp; Cherry Peppers</b> tartar sauce, smoked jalapeño aioli	Side 16.00 Plate 25.00
<b>Fried Whole Belly Clams</b> tartar sauce, smoked jalapeño aioli	Side or Plate Market

## RAW BAR

### ON THE HALF SHELL

*served with house cocktail sauce, seaweed mignonette & lemon*

#### Oysters\*

1/2 dozen	18.00
1 dozen	34.00

#### Littleneck Clams\*

1/2 dozen	11.50
1 dozen	21.50

## FISH & SHELLFISH

<b>Halibut Ceviche*</b> roasted pineapple hot sauce, jalapeño, corn crisp	16.00
<b>Tuna Crudo*</b> lemon aioli, fried shallot, fennel, Aleppo pepper	19.00
<b>Tuna Tartare*</b> maitake confit, pumpkin seeds, black garlic	18.00

## SEA

<b>Pan Roasted Halibut</b> brown butter, hazelnuts, Maine fingerling potatoes, lemon	42.00
<b>Seared Scallops*</b> oyster mushroom, spinach, applewood bacon, leek cream	39.00
<b>Pan Roasted Wild Salmon*</b> autumn vegetable ragout, tarragon butter	42.00
<b>Baked Haddock</b> chanterelles, salsify, cipollini onion, fumet cream	36.00
<b>Broiled Cod</b> mushroom & leek ragout, hakurei turnips, mustard beurre blanc	37.00
<b>Seafood Stew</b> clams, mussels, white fish, squid, pancetta, roasted fennel, soffrito	38.00
<b>Fish &amp; Chips</b> beer battered cod, tartar sauce, smoked jalapeño aioli	27.50
<b>Grilled Whole Branzino</b> roasted almond butter, paprika, coriander, grilled lemon	34.00
<b>Fried Whole Market Fish</b> citrus-chili slaw, sweet & sour vinaigrette	Market
<b>Steamed Maine Lobster</b> cornbread, coleslaw, drawn butter	Market
<b>Pan Roasted Lobster</b> fines herbes pan sauce, toasted pullman, butter lettuce	Market

## LAND

<b>Pineland Farm Bavette Steak*</b> Spring Brook Reading, potato gratin, maitake	38.00
<b>Pan Roasted Duck Breast*</b> smoked duck & pistachio sausage, chard, confit potato	38.00
<b>Short Rib Pot Roast</b> roasted root vegetables, red wine beef jus	39.00

## SANDWICHES

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

<b>Scales Warm Buttered Lobster Roll</b> griddled split top roll, house mayonnaise	Market
<b>Fried Fish Sandwich</b> iceberg lettuce, tartar sauce, sesame bun	16.50
<b>Grass-fed Cheeseburger*</b> Caldwell Farm beef, aged white cheddar, burger sauce	18.50

## VEGETABLES & SIDES

<b>French Fries</b> Side 4.75 Plate 6.25
<b>Loaded Hasselback Potato</b> 8.75
<b>Delicata Squash Gratin with Parmigiano Reggiano</b> 8.25
<b>Broccolini with Guanciale</b> 7.25
<b>Scales Coleslaw</b> 4.25

\*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

9.29

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

Tel. (207) 805-0444 W. SCALESRESTAURANT.COM