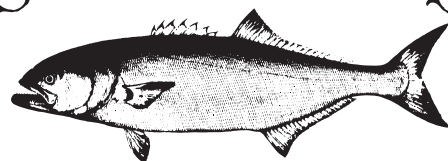


SCALES



43°39'24.10"N, 70°14'58.13"W

HOUSE-MADE BREADS

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

SOUPS & SALADS

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

APPETIZERS

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

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

SEA

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

LAND

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

SANDWICHES

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

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

VEGETABLES & SIDES

French Fries Side 4.75 Plate 6.25

Loaded Hasselback Potato 8.75

Delicata Squash Gratin with Parmigiano Reggiano 8.25

Broccolini with Guanciale 7.25

Scales Coleslaw 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