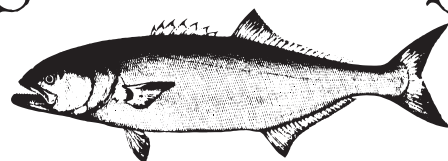


SCALES



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
Corn & Crab Chowder	cup 8.25 bowl 12.50
Green Salad mixed lettuces, cucumber, red wine vinaigrette	12.00
Chopped Vegetables iceberg, crisp lettuces, creamy buttermilk dressing	13.50
Endive & Stilton crispy prosciutto, sourdough croutons, dijon vinaigrette	14.50
Heirloom Tomatoes pepper vinaigrette, herbed feta, basil	14.50

APPETIZERS

Maine Steamer Clams drawn butter, white wine broth	19.50
Bangs Island Mussels hard cider, Raye's mustard, cream, dill	18.50
Salt Cod Croquettes roasted pepper aioli	10.50
Smoked Bluefish Paté olive & caper relish, toasted sourdough	13.50
Fried Cauliflower cucumber yogurt sauce, herbs	13.50
Grilled Octopus chorizo & hazelnut vinaigrette, crispy yuca	19.00
Crab Fritters Jonah crab, tartar sauce, radishes	15.50
Fried Oysters tartar sauce, smoked jalapeño aioli	Side 21.00 Plate 34.00
Fried Squid & Cherry Peppers tartar, smoked jalapeño aioli	Side 18.00 Plate 32.00
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

Kingfish Crudo* Fresno chili, garlic, lime, tempura crisps	19.00
Halibut Ceviche* roasted pineapple hot sauce, jalapeño, corn crisp	18.00
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	44.00
Seared Scallops* sweet corn, roasted peppers, applewood bacon, corn cream	42.00
Pan Roasted Sockeye Salmon* summer vegetable ragout, tarragon butter	44.00
Baked Haddock morel mushrooms, leeks, cipollini onion, fumet cream	39.00
Grilled Maine Bluefin Tuna roasted peppers, eggplant, cherry tomato vinaigrette	44.00
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	28.50
Grilled Whole Branzino roasted almond butter, paprika, coriander, grilled lemon	34.00
Fried Whole Market Fish summer greens, scallion 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	42.00
Short Rib Pot Roast roasted root vegetables, red wine beef jus	41.00

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	18.50
Grass-fed Cheeseburger* Caldwell Farm beef, aged white cheddar, burger sauce	18.50

VEGETABLES & SIDES

French Fries Side 5.50 Plate 7.50

Loaded Hasselback Potato 12.50

Summer Squash Gratin with Parmigiano Reggiano 9.25

Broccolini with Guanciale 8.50

Scales Coleslaw 4.50

*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