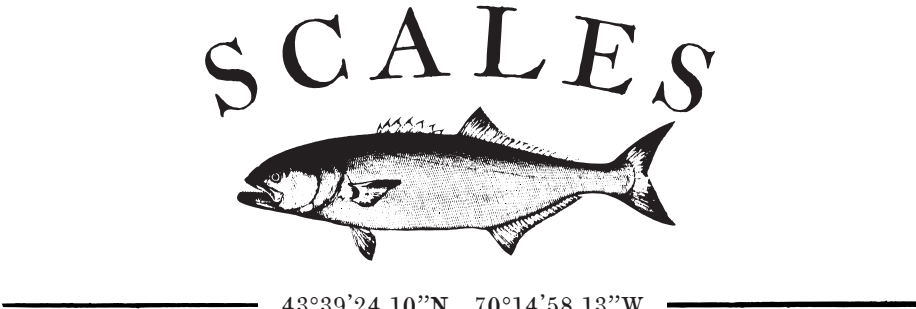


HOUSE-MADE BREADS	
<b>Cloverleaf Rolls</b> with garlic-chive butter	5.50
<b>Anadama Bread</b> with salted butter & molasses	5.00
<b>New England Cornbread</b> with chili-honey butter	5.00
<b>Griddled Brown Bread</b>	5.00

SOUPS & SALADS	
<b>Maine Clam Chowder</b>	cup 8.25 bowl 12.50
<b>Potato &amp; Leek Soup</b> buttered crab	cup 8.25 bowl 12.50
<b>Green Salad</b> mixed lettuces, cucumber, red wine vinaigrette	12.00
<b>Chopped Vegetables</b> iceberg, crisp lettuces, creamy buttermilk dressing	13.50
<b>Endive &amp; Stilton</b> crispy prosciutto, sourdough croutons, dijon vinaigrette	14.50
<b>Asparagus Salad</b> boucheron goat cheese, Marcona almonds, Meyer lemon dressing	14.50

APPETIZERS	
<b>Maine Steamer Clams</b> drawn butter, white wine broth	19.50
<b>Bangs Island Mussels</b> hard cider, Raye’s mustard, cream, dill	18.50
<b>Salt Cod Croquettes</b> roasted pepper aioli	10.50
<b>Smoked Bluefish Paté</b> olive & caper relish, toasted sourdough	13.50
<b>Fried Cauliflower</b> cucumber yogurt sauce, herbs	13.50
<b>Grilled Octopus</b> sweet pepper & pine nut conserva, corn fritter, rouille	19.00
<b>Crab Fritters</b> Jonah crab, tartar sauce, radishes	15.50
<b>Fried Oysters</b> tartar sauce, smoked jalapeño aioli	Side 21.00 Plate 34.00
<b>Fried Squid &amp; Cherry Peppers</b> tartar, smoked jalapeño aioli	Side 18.00 Plate 32.00
<b>Fried Whole Belly Clams</b> tartar sauce, smoked jalapeño aioli	Side or Plate Market

\*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



43°39’24.10”N, 70°14’58.13”W

RAW BAR	
ON THE HALF SHELL	
<i>served with house cocktail sauce, seaweed mignonette &amp; lemon</i>	
<b>Oysters*</b>	
1/2 dozen	18.00
1 dozen	34.00
<b>Littleneck Clams*</b>	
1/2 dozen	11.50
1 dozen	21.50
FISH & SHELLFISH	
<b>Steelhead Trout*</b> cucumber, caperberry, mustard cream, pistachio	17.00
<b>Fluke Ceviche*</b> roasted pineapple hot sauce, jalapeño, corn crisp	18.00
<b>Seared Tuna*</b> pickled fennel, miso mayonnaise, seaweed cracker	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	44.00
<b>Seared Scallops*</b> oyster mushroom, pork sausage, asparagus, spinach, morel cream	42.00
<b>Pan Roasted Steelhead Trout*</b> wild rice, confit shallot, spring root vegetables	44.00
<b>Baked Haddock</b> morel mushrooms, leeks, cipollini onion, fumet cream	39.00
<b>Grilled Swordfish</b> stewed tarbais beans, sautéed field greens, mustard glaze	42.00
<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	28.50
<b>Grilled Whole Branzino</b> tomato butter, marinated artichokes	34.00
<b>Fried Whole Market Fish</b> mustard greens, scallion 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> raclette potato gratin, maitake, steak jus	38.00
<b>Pan Roasted Duck Breast*</b> Parisian gnocchi, confit leg, rutabaga, Dijon-honey jus	42.00
<b>Short Rib Pot Roast</b> roasted root vegetables, red wine beef jus	41.00

SANDWICHES	
<i>served with French fries, coleslaw &amp; a dill pickle on house-made bread</i>	
<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	18.50
<b>Grass-fed Cheeseburger*</b> Caldwell Farm beef, aged white cheddar, burger sauce	18.50

VEGETABLES & SIDES	
<b>French Fries</b> Side 5.50 Plate 7.50	
<b>Loaded Hasselback Potato</b>	12.50
<b>Spring Peas with Bacon &amp; Ginger Butter</b>	8.50
<b>Broccolini with Guanciaie</b>	8.50
<b>Scales Coleslaw</b>	4.50