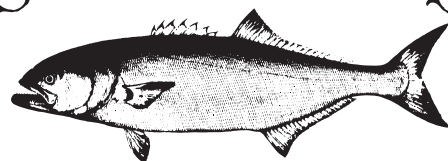


SCALES



43°39'24.10"N, 70°14'58.13"W

HOUSE-MADE BREADS

Cloverleaf Rolls with garlic & chive butter	5.50
Anadama Bread with salted butter & molasses	5.00
New England Cornbread with chili-honey butter	5.00
Griddled Brown Bread	5.00

SOUPS & SALADS

Maine Clam Chowder	cup 8.25 bowl 12.50
Corn and 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
Shaved Summer Squash Marcona almonds, Manchego, pepper vinaigrette, basil	14.50

APPETIZERS

Maine Steamer Clams drawn butter, white wine broth	19.50
Bangs Island Mussels Maine 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 sweet pepper & pine nut conserva, corn fritter, rouille	19.00
Crab Fritters Jonah crab, tartar sauce, radishes	15.50
Fried Oysters tartar sauce, smoked jalapeño mayonnaise	Side 21.00 Plate 34.00
Fried Squid & Cherry Peppers tartar sauce, smoked jalapeño mayo	Side 18.00 Plate 32.00
Fried Whole Belly Clams tartar sauce, smoked jalapeño mayo	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* honeydew aguachile, red onion, cucumber, cilantro	18.00
Tuna Crudo* lemon aioli, fennel chili crisp, pickles	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* roasted peppers, kale, applewood smoked bacon, corn cream	42.00
Pan Roasted Sockeye Salmon* wild rice, buttered summer vegetables	44.00
Baked Haddock chanterelle mushrooms, leeks, hakurei turnips, fumet cream	39.00
Grilled Swordfish sprouting cauliflower, potato, piperade, walnut vinaigrette	42.00
Seafood Stew clams, mussels, white fish, squid, pancetta, roasted fennel, soffrito	38.00
Fish & Chips beer battered cod, tartar sauce, smoked jalapeño mayonnaise	28.50
Grilled Whole Branzino blistered cherry tomatoes, basil garlic butter	34.00
Fried Whole Market Fish mustard 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* raclette potato gratin, maitake, steak jus	38.00
Pan Roasted Duck Breast* mushroom ragout, confit leg, spinach, Dijon-honey jus	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

Peas with Bacon & Ginger Butter 8.50

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