



Essential Sushi Rolls*

- MAKI** tuna, yellowtail or salmon 12
- SPICY MAKI** tuna, salmon or yellowtail, with cucumber, chili paste 12
- SHRIMP TEMPURA** avocado, cucumber, sweet soy 12
- CALIFORNIA** crab, cucumber, avocado 12
- VEGGIE** avocado, pickled veggies 10

Sushi*

- NIGIRI*** 9 (2 pieces over rice)
- SASHIMI*** 12 (3 pieces, no rice)
- octopus · eel · scallop · bluefin tuna
- salmon · yellowtail · black seabass
- toro +4 · a5 kobe beef +5 (nigiri only)

Sake

- KYUZAEMON TARUZAKE JUNMAI** 12gl, 46
- HIGASHIYAMA KONTEKI TEARS OF DAWN** 34 (half btl)

Specialty Sushi Rolls*

- RAW***
- FULL BOAT** pink soy wrapped spicy tuna, salmon, shrimp tempura and avocado, topped with sweet soy, spicy mayo, tempura crunch 18
- ENDLESS SUMMER** tuna, cucumber, avocado, crab stick, topped with tuna, avocado, spicy mayo, sweet soy 18
- EVERYTHING** tuna, salmon, yellowtail, cucumber, avocado, crab stick, tempura crunch, spicy mayo, tobiko, sweet soy 18
- TORCHED** spicy tuna and cucumber topped with torched yellowtail, sweet soy, spicy mayo, tobiko, scallions, lime 18
- FIERY GODDESS** spicy tuna and cucumber, topped with salmon, yellowtail, jalapeño, sriracha 18
- RAINBOW** crab, cucumber, avocado, topped with tuna, salmon, yellowtail 18
- ELECTRIC EEL** bbq eel, avocado, tuna, spicy mayo, tempura crunch, sweet soy, scallion 18
- TUNA CRUNCH** tuna, avocado, tempura crunch, sweet chili 18
- COOKED**
- SHAGGY DOG** tempura shrimp and avocado, with crab stick, sweet soy, spicy mayo, mango sauce 18
- DRAGON** shrimp tempura, avocado, cucumber, crab, topped with bbq eel, avocado, sweet soy 18
- SAMURAI** crab, shrimp tempura, avocado, cucumber, lobster, spicy mayo, sweet soy, tobiko 24
- SURF 'N TURF** crab, lobster, cucumber, avocado, topped with a5 torched kobe beef, sesame sauce, scallions, fried leeks 25

Raw Bar*

- OYSTERS** a rotating choice from local farms 3 each
- LITTLENECKS** locally harvested 2 each
- JUMBO COCKTAIL SHRIMP** giants, with cocktail sauce 4.5 each
- JONAH CRAB CLAWS** locally harvested 2.75 each
- LOBSTER TAIL** steamed, drawn butter 20
- CAPTAIN'S PLATTER** 12 oysters, 4 cocktail shrimp, 4 littlenecks 54
- WHALER'S PLATTER** 12 oysters, 8 cocktail shrimp, 8 jonah crab claws, lobster tail 96

Soups

- CLAM CHOWDER** new england style cup 9, bowl 12
- PORTUGUESE FISHERMEN'S STEW** shrimp, calamari and cod, in a tomato-saffron broth cup 9, bowl 12

Appetizers

- LOCAL BURRATA** heirloom tomatoes, peach jam, arugula, balsamic, candied cashews, grilled focaccia 18
- WAGYU SLIDERS** wagyu beef, truffle brie, balsamic onions, griddled brioche 18
- COCONUT MONKFISH** crispy fried monkfish coated in coconut, with orange-chili sauce 18
- TUNA NACHOS*** diced bluefin, wonton chips, scallions, cilantro, sweet soy, cotija cheese, sriracha aioli 20
- PIRI PIRI OCTOPUS** grilled octopus, salt cod fritters, citrus greens, piri piri sauce 20
- BOOM BOOM SHRIMP** crispy shrimp, sweet and hot sriracha sauce, sesame seeds 18
- RI CALAMARI** hot cherry peppers and sriracha aioli 18
- MUSSELS MOZAMBIQUE** pei mussels and chouriço crumbles in a chili butter broth, with grilled focaccia 18
- PAN-SEARED CRAB CAKES** sun-dried tomato chutney, sriracha aioli, citrus dressed greens 18
- PORTUGUESE CLAMS CASINO** roasted cherrystones, linguica, red pepper, garlic butter 17
- CHICKEN LETTUCE WRAPS** zatar spiced chicken, tzatziki, pickled onions, pistachios 16
- STEAMERS** scallion broth, white wine, warm drawn butter 20

Salads

- JERK-MARINATED SALMON*** arugula, quinoa, feta, red onion, cucumber, mango, watermelon, basil, agave lime vinaigrette 28
- CRAB LOUIE** colossal crab, avocado, little gems lettuce, cherry tomatoes, pickled onions, hard boiled egg, creamy tomato-horseradish dressing 26
- POKE BOWL*** choice of bluefin tuna or salmon, rice, onions, radish, cucumber, avocado, carrots, seaweed salad, tobiko, sesame seed, tempura crunch, citrus soy dressing, spicy aioli 26
- STEAK WEDGE*** grilled filet medallions, little gems lettuce, bacon, blue cheese, radish, pickled onions, green goddess dressing 34
- COBB** grilled chicken, romaine, arugula, cucumber, carrots, bacon, hard boiled egg, avocado, blue cheese, lemon vinaigrette 24
- GRILLED CHICKEN CAESAR** whole leaf little gems, pecorino romano, focaccia croutons 22
- WHOLE LEAF CAESAR** little gems, pecorino romano, focaccia croutons 13
- ADD ONS** salmon* 12, sword kebob 12, shrimp 12, crab cakes 12, filet* 18, scallops 18, lobster 20

Prime Seafood

- SESAME-CRUSTED TUNA*** seared rare, jicama slaw, black forbidden rice, sweet soy glaze 40
- LEMON PESTO HALIBUT** pan-roasted, sweet corn, grilled peaches, balsamic heirloom tomatoes, croutons, basil 40
- PORTUGUESE COD** cod, littlenecks, chouriço, butter beans, kale, tomato, white wine broth 32
- LATIN CRUSTED SALMON*** grilled with salsa verde, cilantro, avocado, onions, sweet potatoes 28
- BACON WRAPPED SCALLOPS** pan-seared giants, red curry cous cous, grilled pineapple salsa, sautéed green beans 40
- PAN-SEARED SCALLOPS** garlicky kale, mashed potatoes 36
- BLACKENED SWORDFISH** marinated sweet and hot peppers, roasted broccolini, crispy polenta 36

New England Classics

- BAKED STUFFED SOLE** crab stuffing, lobster cream sauce, roasted potatoes, sautéed green beans 34
- ROASTED COD** lemon-sherry broth, bread crumbs, green beans, roasted potatoes 28
- FISH & CHIPS** beer battered or lightly fried cod, with pickles, fries, slaw, tartar 24
- FRIED SCALLOPS** lightly breaded with fries, slaw, tartar 34
- FRIED CLAMS** lightly breaded whole bellies with fries, slaw, tartar 38
- FISHERMEN'S PLATTER** fried scallops, shrimp, whole belly clams, cod, fries, slaw, tartar 48
- NAKED LOBSTER** steamed 1.5lb, sautéed green beans, roasted potatoes 44
- LOBSTER THERMIDOR** baked lobster stuffed with shrimp, scallops and cod, with roasted potatoes, sautéed green beans, creamy gruyere cognac sauce 54

Pasta

- CHICKEN A LA VODKA** panko breaded and pan-seared chicken breast, san marzano tomato, calabrian chilis, vodka cream, rigatoni, pecorino romano 26
- CIOPPINO** shrimp, swordfish, littlenecks, mussels, linguica, tomato-fennel broth, over linguini 38
- LOBSTER FETTUCCINE** lobster, spinach, chili, tomatoes, lobster sauce, grilled focaccia 40

Hand Cut Steaks*

- STEAK FRITES** 12oz brandt family farms ny strip, garlic butter, bordelaise sauce, truffle parmesan fries, pickled red onion 42
- FILET MIGNON** 8oz, topped with roasted onions and sautéed mushrooms, with mashed potatoes, grilled asparagus 48
- ESPRESSO RUBBED PRIME BONE-IN NY STRIP** 16oz, truffle butter, bordelaise, roasted potatoes, sautéed green beans 56
- PRIME RIBEYE** 16oz, blue cheese butter, sautéed green beans, mac and cheese gratin 56
- FILET & LOBSTER** twin medallions, grilled lobster tail, creamy gruyere cognac sauce, mashed potatoes, grilled asparagus 52

Sandwiches with fries

- CRAB CAKE** bacon, arugula, avocado, tomato, lemon aioli, jicama slaw, griddled seeded brioche roll 22
- GRILLED SWORDFISH** pickled veggies, arugula, cilantro, piri-piri sauce, sriracha aioli, griddled seeded brioche roll 22
- FRIED COD** lightly battered, cole slaw, lettuce, griddled seeded brioche roll, house tartar 20
- HOT HONEY FRIED CHICKEN** lemon aioli, lettuce, pickles, griddled seeded brioche roll 18
- TBW BURGER*** house blend, cheese, lettuce, tomato, pickles, seeded brioche roll 19.5 add bacon 2
- LOBSTER ROLLS** cole slaw, lettuce, griddled brioche bun
 - TRADITIONAL** celery, chive, lemon, mayo 34
 - BROWN BUTTER** warmed in brown butter 34

*This item may be cooked to order. Consuming undercooked food may increase risk of foodborne illness, especially if you have any health issues. Before placing your order please inform your server if a person in your party has a food allergy.

Wine

SPARKLING & CHAMPAGNE

	6oz	9oz	btl
prosecco, zonin, italy	10	15	38
sparkling rosé, bohigas, spain	12	18	46
moscato d'asti, saracco, italy (half btl)			24
champagne, nicolas feuillate reserve, nv, france (half btl)			50
champagne, moutard pere & fils grand cuvée, nv, france			70
champagne, veuve clicquot brut, nv, france			100
champagne, pierre péters cuvée de réserve blanc de blancs, nv, france			125
rosé champagne, billecourt-salmon brut, nv, france			125
champagne, dom perignon, 2015, france			300
sparkling rosé, wolffler estate spring in a bottle non-alcoholic, nv, long island, new york			40
sparkling wine, westport rivers rjr brut cuvée, 2019, westport, ma			48

ROSÉ

sacha lichine le poussin, france	10	15	38
chateau d'esclan whispering angel, 2024, provence, france (half btl)			30
wolffler estate summer in a bottle, 2024, provence, france			48
peyrassol reserve de templiers, 2024, provence, france			60
flowers, 2024, sonoma coast, california			58

WHITE CRISP

pinot grigio, barone fini, italy	10	15	38
alvarhino, foral, portugal	10	15	38
riesling, s.a. prüm essence, mosel, germany	10	15	38
sauvignon blanc, crowded house, new zealand	12	18	46
sauvignon blanc, dry creek vineyard, sonoma county, california	13	19	50
sauvignon blanc, whitehaven, 2023, marlborough, new zealand (half btl)			30
sauvignon blanc, greywacke, 2024, marlborough, new zealand			58
pinot grigio, venica & venica jesera, 2023, friuli, italy			48
sancerre, pascal jolivet, 2022, loire valley (half btl)			46
sancerre, alphonse mellot la moussiere, 2024, loire valley			66
riesling, bernkasteler kabinet feinherb, 2023, mosel			48
chardonnay, diatom, 2023, santa barbara, california			54
chablis, la chablisienne la finage, 2023, france			52

COMPLEX

chardonnay, terres dorées, france	12	18	46
chardonnay, la crema, california	11	17	42
chardonnay, far niente, napa valley, california	20	30	78
sauvignon blanc, merry edwards, 2022, russian river valley, california			74
white blend, robert sinskey abraxas, 2018, carneros, california			60
chardonnay, sonoma-cutrer, 2023, sonoma coast, california (half btl)			28
chardonnay, rombauer, 2023, carneros, california			68
chardonnay, olivier leflaive meursault, 2019, burgundy, france			125

RED

BRIGHT

pinot noir, pavette, california	11	16	42
pinot noir, erath resplendent, oregon	13	19	50
pinot noir, elk cove, 2021, willamette valley, oregon (half btl)			28
pinot noir, melville estate, 2022, santa rita hills, california			68
pinot noir, evening land, 2022, eola-amity hills, oregon			50
pinot noir, domaine serene yamhill cuvée, 2021, wilamette valley, oregon			78
pinot noir, belle glos clark & telephone, 2020, santa maria valley, california (magnum)			125
barolo, g.d. vajra, 2020, piedmont, italy			60
gamay, marcel lapierre morgon, 2022, beaujolais, france			70

EARTHY

portuguese blend, silk & spice, portugal	10	15	38
red blend, conundrum, california	11	17	42
grenache/syrah, e. guigal côtes du rhône, france	12	18	46
red blend, dona maria amantis reserva, 2021, portugal			44
red blend, herdade do sobroso, 2023, portugal			46
red blend, orin swift abstract, 2022, california			58
brunello di montalcino, villa poggio salvi, 2019, tuscan, italy			76
châteauneuf-du-pape, domaine de la solitude, 2022, rhône valley, france			74

FULL

cabernet sauvignon, cataclysm, washington st	12	18	46
cabernet sauvignon, silver palm, california	13	19	50
cabernet sauvignon, caymus, napa valley, california (1 ltr btl)	24	36	118
merlot, duckhorn, 2022, napa valley, california			70
meritage blend, cain cuvée, nv14, napa valley, california			76
bordeaux, clarendelle haut-brion, 2016, france			48
bordeaux, chateau lynch-bages, 2019, paulliac, france			300
rioja, la rioja alta ardanza reserva, 2017, spain			76
cabernet sauvignon, daou vineyards, 2023, paso robles, california (half btl)			32
cabernet sauvignon, scattered peaks, 2021, napa valley, california			58
cabernet sauvignon, jordan, 2019, alexander valley, california			84
cabernet sauvignon, silver oak, 2020, alexander valley, california			94
cabernet sauvignon, opus one overture, v9, napa valley, california			164
cabernet sauvignon, silver oak, 2018, alexander valley, california (magnum)			200

Cocktails

MARTINIS

STRAWBERRY ketel one vodka, aperol, strawberry, lemon, served up 13

VESPER the original james bond martini, ford's gin, haku vodka, kina, served up with a side car 13

FRENCH COSMO triple 8 orange vodka, framboise, pineapple, lime, served up 13

PIER 3 DIRTY absolut elyx vodka, salt and vinegar tincture, served up 13

MARGARITAS

WHALER pueblo viejo tequila, agave, citrus, on the rocks, with a salt rim 12, pitcher 40

TRIP TO TIJUANA ghost spicy tequila, prickly pear, curaçao, lime, on the rocks, with a taijin rim 13

HY-LINER herradura reposado, combier, lime, agave, on the rocks, with a salt rim 14

EL JEFE don julio añejo tequila, lime, agave, on the rocks, with a black salt rim 18

SPRITZES & SANGRIAS

WATERMELON SANGRIA rosé, rum, watermelon, basil, citrus, on the rocks 12, pitcher 40

BELLINI SPRITZ grey goose peach vodka, aperol, lemon, prosecco, on the rocks 13

HUGO SPRITZ elderflower, prosecco, mint, cucumber, on the rocks 12

RED SANGRIA red wine, brandy, fresh fruit, on the rocks 11, pitcher 38

CLASSICS

LYCHEE COOLER herradura reposado, lychee cordial, elderflower, lime, served up 13

PEACH SMASH mad river bourbon, peach, lemon, mint, on the rocks 13

PINEAPPLE MOJITO planteray 3 star rum, pineapple, mint, club soda, on the rocks 12

ROCKEFELLER blanton's single barrel bourbon, rich turbinado, bitters, on a large cube 18

DRINKING...NOT DRINKING

NOJITO lime, mint, club soda, on the rocks 6

DESIGNATED SPRITZ verjus blanc, giffard aperitif, peach, club soda, on the rocks 8

PIÑA CON NADA pineapple, coconut, orange, lime, on the rocks 6

Beer

DRAFTS 16 or 20oz

coors light, lager 7, 9
stella artois, european lager 7, 9
servedwell mast landing, seaside pils 9, 12
kona, big wave, golden ale 8, 11
allagash white, belgian-style witbier 9, 12
sam adams, seasonal 8, 11
jack's abby, seasonal 8, 11
cisco, whale's tale, pale ale 8, 11
finback, rolling in clouds, hazy ipa 10, 13
maine brewing lunch, ipa 12, 15

CRAFT BEER CANS

guinness, irish stout 8
allagash, north sky, stout 8
downeast, hard cider 8
grimm wavetable, hazy ipa 8
fiddlehead second fiddle, double ipa, tallboy 10

BOTTLES

budweiser 6
bud light 6
miller lite 6
coors light 6
michelob ultra 6
corona 7
heineken 7
athletic run wild ipa n/a 7
athletic atlética copper ale n/a 7
surfside iced tea + lemonade 8

NANTUCKET CRAFT CANS

vodka soda, cran or blue 9

Beverages

LAVENDER LEMONADE house lemonade, lavender, soda water, mint 5

LEMONADE traditional, blackberry, mango, watermelon 4

BOTTLED WATER & SODAS

SARATOGA SPARKLING small 6, large 8

SARATOGA STILL small 6, large 8

FOUNTAIN SODA coke, diet coke, sprite, ginger ale, orange 4

MAINE ROOT BOTTLED SODA root beer 5

ICED TEA freshly brewed 4

ARNOLD PALMER freshly brewed iced tea and lemonade 4

COFFEE & TEA

JIM'S ORGANIC COFFEE 4

TAZO TEA 4

NESPRESSO ESPRESSO 4

NESPRESSO CAPPUCCINO 5.5