



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, lobster, shrimp tempura, avocado, cucumber, 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
- JUMBO LUMP CRAB COCKTAIL** calabrian chili, lemon aioli, chives 18
- LOBSTER TAIL** steamed, drawn butter 20
- CAPTAIN'S PLATTER** 12 oysters, 4 cocktail shrimp, 4 littlenecks 56
- WHALER'S PLATTER** 12 oysters, 8 cocktail shrimp, twin lobster tails 96

Soups

- CLAM CHOWDER** new england style cup 10, bowl 12
- PORTUGUESE FISHERMEN'S STEW** shrimp, calamari and cod, in a tomato-saffron broth cup 10, bowl 12

Appetizers

- BEETS AND BURRATA** local burrata, pickled beets, arugula, toasted pepitas, sweet potato jam, sun-dried cranberries, finished with black salt, maple-dijon vinaigrette, grilled focaccia 18
- SCALLOP STUFFIES** linguica, peppers, onions, corn, breadcrumbs, sriracha aioli 18
- PIRI PIRI OCTOPUS** grilled octopus, salt cod fritter, citrus greens, piri piri sauce 20
- BOOM BOOM SHRIMP** crispy shrimp, sweet and hot sriracha sauce, sesame seeds 18
- TUNA NACHOS*** diced tuna, scallions, cilantro, sweet soy, cotija cheese, sriracha aioli, wonton chips, 20
- RI CALAMARI** hot cherry peppers, sriracha aioli 18
- MUSSELS MOZAMBIQUE** pei mussels and chouriço crumbles in a chili butter broth, with grilled focaccia 18
- CRAB CAKES** pan-seared with sun-dried tomato chutney, sriracha aioli, citrus dressed greens 18
- THAI CHICKEN SKEWERS** curry marinated and grilled, with pickled veggies, peanut dipping sauce 15
- WAGYU SLIDERS** wagyu beef, truffle brie, balsamic onions, griddled brioche 18

Salads

- GRILLED SALMON*** jerk-marinated salmon over baby kale, black rice, roasted brussel sprouts, sweet potato, pickled onions, sun-dried cranberries, candied walnuts, goat cheese, toasted pepitas, with maple-dijon vinaigrette 28
- CRAB LOUIE** colossal crab, avocado, little gems lettuce, cherry tomatoes, pickled onions, hard boiled egg, creamy tomato-horseradish dressing 28
- 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** little gems lettuce, pecorino romano, focaccia croutons 22
- CAESAR** little gems lettuce, pecorino romano, focaccia croutons 13
- ADD ONS** salmon* 12, shrimp 12, crab cakes 12, filet* 18, scallops 20, lobster 20

Prime Seafood

- LATIN CRUSTED SALMON*** grilled with salsa verde, cilantro, avocado, pickled red onions, molasses glazed grilled sweet potatoes 30
- PORTUGUESE COD** cod, littlenecks, chouriço, butter beans, kale, tomato, white wine broth 34
- PAN-SEARED SCALLOPS** parmesan-scallion risotto, sun-dried tomatoes, roasted mushrooms, balsamic onion agrodolce 40
- BLACKENED SWORDFISH** cast iron seared, with beet and root vegetables, celery root purée, herb chermoula sauce 38
- CHILEAN SEA BASS** sake, soy and miso marinated, with sesame-ginger slaw and black forbidden rice 40

New England Classics

- BAKED STUFFED SOLE** crab stuffing, lobster cream sauce, fingerling potatoes, sautéed green beans 34
- ROASTED COD** lemon-sherry broth, breadcrumbs, green beans, fingerling potatoes 28
- FISH & CHIPS** beer battered or lightly fried haddock, with pickles, fries, coleslaw, tartar 26
- SEAFOOD CASSEROLE** scallops, cod and shrimp in a newberg cream sauce, topped with buttered breadcrumbs, with sautéed green beans and fingerling potatoes 36
- FISHERMEN'S PLATTER** fried scallops, shrimp, calamari, haddock, fries, coleslaw, tartar 44
- NAKED LOBSTER** steamed 1.5lb, sautéed green beans, fingerling potatoes 44
- LOBSTER THERMIDOR** baked lobster stuffed with shrimp, scallops and cod, with fingerling potatoes, sautéed green beans, lobster cream 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
- SEAFOOD SCAMPI** scallops, shrimp, swordfish, littlenecks, mussels, garlic, white wine sauce, parsley, fresh bucatini, grilled focaccia 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 44
- FILET MIGNON** 8oz, topped with caramelized onion butter, with fingerling potaotes, roasted vegetables, red wine demi 48
- ESPRESSO RUBBED PRIME BONE-IN NY STRIP** 16oz, truffle butter, bordelaise, fingerling potatoes, garlicky brussel sprouts 56
- PRIME RIBEYE** 16oz, blue cheese butter, garlicky brussel sprouts, mac and cheese gratin 56
- FILET & LOBSTER** twin medallions, grilled lobster tail, lobster cream sauce, mashed potatoes, roasted vegetables 54

Sandwiches with fries

- GRILLED SWORDFISH** spice-crusted, pickled veggies, arugula, cilantro, piri-piri sauce, sriracha aioli, griddled seeded brioche roll 22
- HOT HONEY FRIED CHICKEN** lemon aioli, lettuce, pickles, griddled seeded brioche roll 19
- TBW BURGER*** house blend, cheese, lettuce, tomato, pickles, griddled seeded brioche roll 19.5
- slab bacon 3
- LOBSTER ROLLS** coleslaw, lettuce, griddled brioche bun
- TRADITIONAL** celery, chive, lemon, mayo 35
- BROWN BUTTER** warmed in brown butter 35

*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, veuve de vernay, beaune, france	11	16	42
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
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)			38
wolffler estate summer in a bottle, 2024, provence, france			48

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, 2024, marlborough, new zealand (half btl)			30
sauvignon blanc, greywacke, 2024, marlborough, new zealand			58
pinot grigio, venica & venica jesera, 2024, 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, 2024, 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	16	42
chardonnay, far niente, napa valley, california	20	30	78
sauvignon blanc, merry edwards, 2023, russian river valley, california			74
white blend, robert sinskey abraxas, 2018, carneros, california			60
chardonnay, sonoma-cutrer, 2024, sonoma coast, california (half btl)			28
chardonnay, rombauer, 2023, carneros, california			68
chardonnay, olivier leflaive, chassagne-montrachet, 2018, burgundy, france			125

RED

BRIGHT

pinot noir, pavette, california	11	16	42
pinot noir, erath resplendent, oregon	13	19	50
pinot noir, elk cove, 2023, willamette valley, oregon (half btl)			28
pinot noir, melville estate, 2022, santa rita hills, california			68
pinot noir, evening land, 2024, 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, 2021, 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	16	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, 2020, tuscan, italy			76
châteauneuf-du-pape, domaine de la solitude, 2023, 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	24	36	118
merlot, duckhorn, 2023, napa valley, california			70
meritage blend, cain cuvée, nv14, napa valley, california			76
bordeaux, clarendelle haut-brion, 2016, france			48
rioja, la rioja alta ardanza reserva, 2017, spain			76
cabernet sauvignon, daou vineyards, 2023, paso robles, california (half btl)			32
cabernet sauvignon, scattered peaks, 2022, napa valley, california			58
cabernet sauvignon, jordan, 2020, alexander valley, california			84
cabernet sauvignon, silver oak, 2021, alexander valley, california			94
cabernet sauvignon, opus one overture, v9, napa valley, california			164
cabernet sauvignon, silver oak, 2021, alexander valley, california (magnum)			200

Cocktails

MARTINIS

MAYFLOWER ford's gin, elderflower, apricot, apple cider, lemon, served up 13

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

DIRTY WHALE ketel one vodka, salt and vinegar tincture, served up 14

TUXEDO COCKTAIL plymouth gin, maraschino, vermouth, absinthe, served up 13

MARGARITAS

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

SPICY HIBISCUS hibiscus-infused ghost tequila, triple sec, lime, with a tajín rim 13

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

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

FAVORITES

AZOREAN OLD FASHIONED mad river bourbon, ruby port, maple syrup, bitters 13

PEACH SMASH mad river bourbon, peach, lemon, mint 13

FIRESIDE SOUR planteray dark rum, amaro, spiced cider, lemon 12

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

SANGRIAS & SPRITZ

HARVEST APPLE SANGRIA pinot grigio, apple cider, allspice, citrus 12, pitcher 40

RED SANGRIA red wine, brandy, fresh fruit 12, pitcher 40

BELLINI SPRITZ grey goose peach vodka, aperol, lemon, prosecco 13

DRINKING...NOT DRINKING

NOJITO lime, mint, club soda 7

DESIGNATED APPLETONI apple cider, lemon, club soda, served up 7

PIÑA CON NADA pineapple, coconut, orange, lime 7

Beer

DRAFTS 16 or 20oz

coors light, lager 7, 9
cisco, whale's tale, pale ale 8, 11
stella artois, european lager 7, 9
servedwell mast landing, seaside pils 9, 12
buzzards bay, seasonal 8, 11
kona, big wave, golden ale 8, 11
allagash, white, belgian-style witbier 9, 12
trillium, seasonal 9, 12
maine brewing, lunch, ipa 12, 15
guinness, irish stout 8, 11
bartender's choice

CRAFT BEER CANS

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

N/A BOTTLES

heineken 0.0 n/a 7
athletic run wild ipa n/a 7
athletic atlética copper ale n/a 7

CANNED DRINKS

nantucket craft vodka soda – cran or blue 9
surfside iced tea + lemonade 8

Beverages

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

LEMONADE traditional, blackberry, mango, passionfruit 4

BOTTLED WATER & SODAS

SARATOGA SPARKLING small 5, large 8

SARATOGA STILL small 5, 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 & lemonade 4

COFFEE & TEA

JIM'S ORGANIC COFFEE 4

TAZO TEA 4

NESPRESSO ESPRESSO 4

NESPRESSO CAPPUCCINO 5.5