
the BW

Raw Bar*

OYSTERS
- a rotating choice from local farms 3 each
- our oyster, produced by island creek 3.5 each

LITTLENECKS locally harvested 2 each

JUMBO SHRIMP COCKTAIL giants, cocktail sauce 5.5 each

LOBSTER TAIL drawn butter 20

CAVIAR TATER TOTS golden osetra, crème fraîche, chives, smoked butter 28

CAVIAR SPOON golden osetra, crème fraîche, chives 12

CAPTAIN'S PLATTER 12 oysters, 4 jumbo shrimp, lobster tail 75

WHALER'S TOWER tuna tartare, 2 lobster tails, 12 oysters, 4 jumbo shrimp, 2 caviar spoons 125

Soups & Appetizers

CLAM CHOWDER new england style 10 cup, 12 bowl

LOBSTER BISQUE crème fraîche, chives 12 cup, 14 bowl

BURRATA maple brook burrata, endive, toasted pepitas, roasted squash, sweet potato purée, grilled focaccia 18

SCALLOP & CRAB STUFFIES linguica, peppers, onions, corn, breadcrumbs, sriracha aioli 20

BOOM BOOM SHRIMP crispy shrimp, sweet and hot sriracha sauce, sesame seeds 19

SPICY TUNA CRISPY RICE* raw bluefin tuna, sweet soy sauce, wasabi tobiko 20

RI CALAMARI hot cherry peppers, sriracha aioli 19

MUSSELS MOZAMBIQUE pei mussels, chouriço, chili butter broth, grilled focaccia 18

CRAB CAKES colossal crab, remoulade, citrus dressed greens 24

BAKED OYSTERS bacon, garlic butter, parmesan, breadcrumbs 20

WAGYU SLIDERS truffle brie, balsamic onions, griddled brioche roll 18

Salads

LOBSTER COBB warmed brown butter lobster, corn, bacon, crispy potatoes, avocado, tomato, egg, pickled red onion, little gems lettuce, sherry vinaigrette 38

SPICE-RUBBED SALMON* grilled salmon, apples, sweet potatoes, brussels sprouts, black forbidden rice, arugula, red onion, oranges, sweet and spicy dressing 28

POKE BOWL* choice of raw bluefin tuna or salmon, rice, onions, radish, cucumber, avocado, carrots, seaweed salad, tobiko, sesame seeds, tempura crunch, citrus soy dressing, spicy aioli 28

THAI NOODLE CHICKEN peanut glazed grilled chicken, bibb lettuce, avocado, red onion, peppers, peanuts, mint, cilantro, ramen, sriracha lime vinaigrette 24

CHICKEN CAESAR grilled chicken, little gems lettuce, pecorino romano, focaccia croutons 22

CAESAR little gems lettuce, pecorino romano, focaccia croutons 13

ADD ONS salmon* 12, shrimp 12, crab cake 12, scallops 20, lobster 20

Sandwiches

GRILLED SWORDFISH spice-crusted, cilantro slaw, jalapeño aioli, griddled seeded brioche roll, fries 22

FRIED FISH beer battered, lettuce, coleslaw, tartar, griddled seeded brioche roll, fries 22

HOT HONEY FRIED CHICKEN lemon aioli, lettuce, pickles, griddled seeded brioche roll, fries 19

TBW BURGER* house blend, cheddar cheese, lettuce, tomato, pickles, griddled seeded brioche roll, fries 20 slab bacon 3

LOBSTER ROLLS coleslaw, lettuce, griddled brioche bun, fries

TRADITIONAL celery, chive, lemon, mayo 36

BROWN BUTTER warmed in brown butter 36

Prime Seafood

CHILEAN SEA BASS sake, soy and miso marinated, sesame ginger slaw, black forbidden rice 42

LATIN SALMON* grilled, molasses glazed grilled sweet potatoes, salsa verde, cilantro, avocado, pickled red onions 32

PORTUGUESE COD cod, littlenecks, chouriço, butter beans, kale, tomato, white wine broth 38

PAN-SEARED SCALLOPS giants, lemon caper beurre blanc, broccolini, crispy potatoes 48

BLACKENED SWORDFISH pineapple-mango salsa, broccolini, chipotle sweet potato mash 38

New Bedford Seafood Classics

BAKED STUFFED SOLE crab stuffing, lobster cream sauce, grilled asparagus, fingerling potatoes 34

ROASTED COD lemon sherry broth, breadcrumbs, green beans almondine, maple roasted squash, fingerling potatoes 32

FISH & CHIPS beer battered or lightly fried, pickles, fries, coleslaw, tartar 28

SEAFOOD CASSEROLE scallops, cod, shrimp, newburg cream sauce, breadcrumbs, roasted carrots, brussels sprouts, fingerling potatoes 36

FISHERMAN'S PLATTER beer battered or lightly fried fish, calamari, shrimp, scallops, fries, onion rings, coleslaw, tartar 46

LOBSTER THERMIDOR baked whole lobster stuffed with shrimp, scallops and cod, with lobster cream sauce, green beans almondine, potato gratin 56

Steaks & Chops*

CUTS

PORK CHOP 14 oz, bone-in, spice-brined 36

NY STRIP* 12 oz, brandt family farms 46

FILET MIGNON* 8 oz, center cut 48

PRIME RIBEYE* 20 oz bone-in, brandt family farms 68

STYLES

FRITES garlic butter, truffle-parmesan fries, pickled onions, dressed watercress, truffle aioli

BORDELAISE potato gratin, roasted mushrooms and shallots, red wine jus

AU POIVRE potato gratin, grilled asparagus, cognac peppercorn sauce

OSCAR jumbo lump crab, grilled asparagus, mashed potatoes, béarnaise 12

SURF & TURF ENHANCEMENTS

pan-seared crab cake 12, grilled jumbo shrimp 12, butter poached lobster tail 18, pan-seared scallops 20

Pasta

LOBSTER FETTUCCINE lobster, spinach, chili, tomatoes, lobster sauce, grilled focaccia 40

SEAFOOD SCAMPI scallops, shrimp, swordfish, littlenecks, mussels, garlic, white wine sauce, parsley, fresh bucatini, grilled focaccia 38

CHICKEN ALLA VODKA panko breaded and pan-seared chicken, spicy vodka cream sauce, rigatoni, pecorino 26

CRAB LINGUINI colossal lump, creamy lemon butter sauce, peas, gremolata 38

Desserts

BLACK FOREST ICE CREAM CAKE cherries and chocolate chunks folded in vanilla ice cream, with biscotti crust, hot chocolate sauce 12

FLOURLESS CHOCOLATE CAKE dark chocolate, oreo peanut crumble, raspberry sauce, vanilla ice cream 12

STICKY TOFFEE APPLE CAKE warmed, with vanilla ice cream 12

CRÈME BRÛLÉE custard topped with caramelized sugar 12

CARROT CAKE cream cheese frosting, caramel sauce, pecans (gluten free) 12

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Before placing your order please inform your server if a person in your party has a food allergy.

Sushi*

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

Raw Sushi Rolls*

FULL BOAT pink soy wrapped spicy tuna, salmon, shrimp tempura and avocado, topped with sweet soy, spicy mayo, tempura crunch 20

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 20

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

BBQ EEL eel, avocado, tuna, spicy mayo, tempura crunch, sweet soy, scallion 18

TUNA CRUNCH tuna, avocado, tempura crunch, sweet chili 18

Cooked Sushi Rolls

SHAGGY DOG tempura shrimp, avocado, crab stick, sweet soy, spicy mayo, mango sauce 20

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

TRIPLE CROWN lobster, tempura shrimp, crab, cucumber, topped with avocado, spicy mayo, sweet eel sauce, tempura crunch 22

SURF 'N TURF crab, lobster, cucumber, avocado, topped with a5 torched kobe beef, sesame sauce, scallions, fried leeks 24

Essential Sushi Rolls*

MAKI tuna, yellowtail or salmon 12

SPICY MAKI tuna, salmon or yellowtail, cucumber, chili 12

SHRIMP TEMPURA avocado, cucumber, sweet soy 12

CALIFORNIA crab, cucumber, avocado 12

VEGGIE avocado, pickled veggies 10

Sushi Platters*

PLATTER FOR 1 your choice, 4 pieces nigiri, 1 specialty roll 34

PLATTER FOR 2 your choice, 6 pieces nigiri, 2 essential rolls, 1 specialty roll 60

NIGIRI SAMPLER 1 piece bluefin tuna, salmon, yellowtail, black seabass, a5 kobe beef, toro, scallop 34

TORO PLATTER 4 pieces each of toro nigiri and toro sashimi, 2 toro spoons, 1 toro jalapeño roll 65

SUSHI BOAT your choice, 8 pieces nigiri, 9 pieces sashimi, 2 essential rolls, 1 specialty roll 98

*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.

Cocktails

MARTINIS

FRENCH COSMO triple 8 orange vodka, framboise, pineapple, lime 14

PORN STAR grainger's vanilla vodka, passionfruit, lime, vanilla, prosecco side car 14

BLOOD ORANGE GIMLET fords gin, blood orange cordial, lime 14

PEACH LEMONDROP ketel one peach vodka, peach purée, orange, lemon 14

MARGARITAS

WHALER pueblo viejo tequila, agave, citrus, salt rim 13, pitcher 42

SPICY WATERMELON ghost spicy tequila, watermelon, curaçao, lime, tajín rim 13, pitcher 42

HY-LINER casamigos reposado, cointreau, lime, agave, salt rim 15, pitcher 48

AHAB'S ELIXIR pueblo viejo tequila, campari, pineapple, almond orgeat, lime, sugar rim 14, pitcher 46

OLD FASHIONEDS

AZOREAN mad river bourbon, ruby port, maple syrup, bitters 14

AÑEJO 1800 añejo tequila, aztec chocolate bitters, agave, large cube 15

THE ROCKEFELLER blanton's single barrel bourbon, rich turbinado, bitters, large cube 20

FAVORITES

FIG GINGER MULE black infusions fig vodka, pomegranate, lime, ginger beer 13

PINEAPPLE MOJITO planteray pineapple rum, mint, lime, club soda 13

PAINKILLER planteray dark rum, coconut, orange, pineapple, nutmeg 13

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

NO CONSEQUENCES

BLACKBERRY SPARKLER blackberry, lemon, club soda 8

NAH-GARITA almave blanco, agave, lime 8

PIÑA CON NADA pineapple, coconut, orange, lime 8

DESIGNATED APPLETINI apple cider, lemon, cinnamon 8

Wine

SPARKLING & CHAMPAGNE	6oz	9oz	btl
prosecco, zonin, italy	11	16	42
sparkling rosé, lucien albrecht crémant, alsace, france	14	21	54
moscato d'asti, saracco, 2025, italy (half btl)			26
sparkling wine, westport rivers rjr brut cuvée, 2021, westport, massachusetts			48
champagne, nicolas feuillatte reserve, nv, france (half btl)			70
champagne, moutard pere & fils grand cuvée, nv, france			70
champagne, veuve clicquot brut, nv, france			100
rosé champagne, billecart-salmon brut, nv, france			125

ROSÉ			
domaine les capréoles, beaujolais, france	11	16	42
château d'esclans whispering angel, 2025, provence, france (half btl)			38
mirabeau forever summer, 2025, provence, france			42
arnot-roberts, 2025, lake county, california			50
peyrassol les commandeurs, 2025, provence, france			56

CRISP WHITES			
pinot grigio, barone fini, italy	10	15	38
alvarhino, foral, portugal	11	16	42
riesling, s.a. prüm essence, mosel, germany	11	16	42
sauvignon blanc, crowded house, new zealand	12	18	46
sauvignon blanc, silverado, napa valley, california	14	21	54
sauvignon blanc, pascal jolivet l'attitude, loire valley, france	16	24	62
pinot grigio, venica & venica jesera, 2025, friuli, italy			50
sauvignon blanc, whitehaven, 2025, marlborough, new zealand (half btl)			32
sauvignon blanc, greywacke, 2025, marlborough, new zealand			60
sancerre, alphonse mellot la moussière, 2025, loire valley, france (half btl)			46
sancerre, alphonse mellot la moussière, 2025, loire valley, france			68
sauvignon blanc, stolpman vineyards, 2024, ballard county, california			52
sauvignon blanc, merry edwards, 2023, russian river valley, california			74

COMPLEX WHITES			
chardonnay, la crema, california	13	19	50
chablis, louis jadot, burgundy, france	16	24	62
chardonnay, cakebread cellars, napa valley, california	20	30	78
white blend, robert sinskey abraxas, 2018, carneros, california			60
côtes-du-rhône, m chapoutier belleruche blanc, 2025, rhône valley, france			50
chardonnay, sonoma-cutrer, 2024, sonoma coast, california (half btl)			30
chardonnay, diatom, 2024, santa barbara, california			54
chardonnay, rombauer, 2024, carneros, california			70
chardonnay, lingua franca estate, 2022, eola-amity hills, oregon			80
chablis, la chablisienne la finage, 2024, france			52
chardonnay, olivier leflaive meursault, 2022, burgundy, france			150

BRIGHT REDS			
pinot noir, pavette, california	12	18	46
pinot noir, stafford hill, willamette valley, oregon	15	22	58
pinot noir, elk cove, 2024, willamette valley, oregon (half btl)			30
pinot noir, melville estate, 2023, santa rita hills, california			68
pinot noir, evening land, 2024, eola-amity hills, oregon			50
pinot noir, domaine serene yamhill cuvée, 2021, willamette valley, oregon			80
barolo, g.d. vajra, 2022, piedmont, italy			68
gamay, chateau de la chaize fleurie, 2022, beaujolais, france			58
gamay, marcel lapierre morgon, 2022, beaujolais, france			74

EARTHY REDS			
portuguese blend, herdade do peso trinca bolotas, alentejo, portugal	12	18	46
grenache/syrah, e. guigal côtes du rhône, france	14	21	54
zinfandel blend, the prisoner, napa valley, california	22	33	86
red blend, silk & spice, 2023, portugal			36
red blend, dona maria amantis reserva, 2022, portugal			48
red blend, orin swift abstract, 2023, california			60
grenache, lindquist reeves vineyard, 2022, edna valley, california			66
brunello di montalcino, villa poggio salvi, 2020, tuscany, italy			76

FULL REDS			
cabernet sauvignon, cataclysm, washington state	12	18	46
cabernet sauvignon, château d'agassac, haut-médoc, bordeaux, france	18	27	70
cabernet sauvignon, caymus, napa valley, california	24	36	118
bordeaux, clarendelle haut-brion, 2018, france			52
cabernet sauvignon, daou vineyards, 2024, paso robles, california (half btl)			32
rioja, la rioja alta ardanza reserva, 2019, spain			76
meritage blend, cain cuvée, nv14, napa valley, california			78
merlot, duckhorn, 2023, napa valley, california			78
cabernet sauvignon, scattered peaks, 2022, napa valley, california			58
cabernet sauvignon, jordan, 2021, alexander valley, california			84
cabernet sauvignon, faust, 2023 napa valley, california			90
cabernet sauvignon, silver oak, 2021, alexander valley, california			98
cabernet sauvignon, silver oak, 2020, alexander valley, california (magnum)			250
cabernet sauvignon, opus one overture, 2023, napa valley, california			225

Beer

DRAFTS 16 or 20oz

trillium, seasonal 12, 14.5
maine beer co. lunch, ipa 12, 14.5
foam brewers black whale collab, scrimshaw ipa 10, 12.5
mighty squirrel cloud candy, hazy ipa 9, 11
schilling alexandr, czech pilsner 9, 11
cisco whale's tale, pale ale 8, 10
allagash white, belgian wheat ale 9, 11
buzzards bay golden flounder, golden ale 8, 10
sam adams, seasonal 8, 10
guinness, irish stout 9, 11

BOTTLES & CANS

budweiser 6
bud light 6
miller lite 6
coors light 6
michelob ultra 6
corona 7
heineken 7
stella artois 7
high limb cider, seasonal 9
fiddlehead second fiddle, double ipa 10

N/A BEER

heineken 0.0, european lager 7
athletic run wild, ipa 7
best day brewing, kölsch 7

CANNED DRINKS

nantucket craft cran or blue vodka soda 8
surfside iced tea, lemonade, vodka 8

Beverages

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

LEMONADE
traditional, blackberry, mango, watermelon 4

ICED TEA
freshly brewed 4

ARNOLD PALMER
freshly brewed iced tea and lemonade 4

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

JIM'S ORGANIC COFFEE 4

TAZO TEA 4

NESPRESSO ESPRESSO 4

NESPRESSO CAPPUCCINO 6

Before placing your order please inform your server if a person in your party has a food allergy.