



Raw Bar

LOCAL OYSTERS a rotating choice from choice local farms 3
LOCAL LITTLENECKS 2
JUMBO COCKTAIL SHRIMP wild gulf of mexico giants 3.5
WHALER'S PLATTER 6 oysters, 4 jumbo shrimp, 6 littlenecks, tuna poke 50
HAWAIIAN TUNA POKE sushi grade tuna with jalapeno, ginger, scallion, sesame and soy 13

Essential Sushi Rolls

SPICY TUNA CRUNCH scallion, jalapeno, cucumber, secret sauce, tempura crumbs 10
ESSENTIAL TUNA MAKI avocado, sesame seeds 9
TEMPURA SHRIMP avocado, cucumber, spicy mayo, eel sauce 10
SALMON avocado, toasted sesame seeds 9
UNAGI warmed eel, cucumber, eel sauce 10
CALIFORNIA VEGGIE cucumber, avocado, pickled carrots 7
CALIFORNIA CRAB ROLL lump crab, cucumber, avocado 11
LOBSTER cucumber, avocado, wasabi yuzu, tobiko 13

Sushi Roll Creations

RAINBOW ROLL cucumber and avocado on the inside, tuna and salmon on the outside 12
CRABBY LOBSTER lobster, scallion, sriracha and tobiko on the outside, crab, avocado and japanese mayo on the inside 14
NBMA SCALLOP scallop, scallion, sriracha, eel sauce and tempura crumbs on the outside, crab and cucumber on the inside 12
FULL BOAT pink soy wrapped spicy tuna, salmon, shrimp tempura and avocado, topped with eel sauce, spicy mayo, tempura crunch 13
ELECTRIC EEL eel and avocado on the inside, tuna, spicy mayo, tempura crunch, eel sauce and scallion on the outside 13

Soup

CLAM CHOWDER award winning traditional new england style cup 6.50, bowl 8
CHEF'S DAILY SPECIAL see our specials board

Appetizers

BOOM BOOM SHRIMP crispy shrimp with sweet and hot sriracha sauce and ginger-sesame dressed greens 13
PORTUGUESE CLAMS CASINO cherrystones, linguica, red pepper and garlic butter 14
GRILLED CHICKEN THAI STICKS glazed with peanut-ginger sauce, with sweet and hot cucumbers 11
RI CALAMARI with hot cherry peppers and sriracha aioli 13
PAN-SEARED CRAB CAKES lump crab, scallion and red pepper, with tomato-bacon jam 14
THAI MUSSELS pei mussels with ginger, garlic, coconut milk and yellow curry 14
VEG FLATBREAD fall pesto, peppadews, roasted kuri squash, mozzarella and creamy goat cheese 12

Salads

FANCY SIMPLE HOUSE mixed greens, cukes, tomato, onion, balsamic 10
CAESAR josh's recipe with pecorino romano and buttery house croutons 10
HARVEST SALAD pickled beets, smoky feta, orange segments, chopped romaine, green goddess dressing 12
CRANBERRY HOT HONEY GLAZED SALMON roasted salmon, fall greens, chipotle-maple sugar roasted kuri squash, carrots, blue cheese and candied pecans, with a warm maple vinaigrette 24
ADD TO ANY SALAD chicken 6, sirloin tips 12, salmon 12, grilled shrimp 10

Sandwiches

on buttered brioche
LOBSTER ROLLS fresh picked meat with fries and cole slaw
TRADITIONAL celery, chives and mayo 22
BROWN BUTTER warmed in brown butter 22
FRIED COD SANDWICHES with fries and cole slaw
THE WHALER bacon, tomato, avocado, old bay tartar 15
PIER 3 lettuce and house tartar 14
NASHVILLE hot pepper sauce, lemon aioli, sweet pickles 14
TBW BURGER house blend of short rib, brisket and chuck, with fries and house pickles 13.50 add cheese .50 add bacon 1
VEGGIE BURGER house made with quinoa, sweet potato, black beans and mushrooms, topped with avocado and pickled carrots, with fries and house pickles 13.50
NBMA SCALLOP ROLL lightly fried with choice of tartar 16
CRAB CAKE BLT pan-seared lump crab with scallion and red pepper, old bay tartar, fries and cole slaw 15

Kids

CHEESEBURGER with american cheese, green beans or fries 8
GRILLED CHICKEN with green beans or fries 8
SIRLOIN TIPS grilled and served with sautéed spinach and herb roasted fingerling potatoes 14
GRILLED SALMON grilled and served with glazed sweet potatoes and sautéed spinach 14
FISH AND CHIPS wet or dry, with cole slaw and tartar sauce 14

Entrées

PAN-BLACKENED SWORDFISH chipotle buttered, with sautéed garlicky kale and herb roasted fingerling potatoes 26
LATIN CRUSTED GRILLED SALMON with salsa verde, grilled avocado and glazed sweet potatoes 24
GRILLED SIRLOIN TIPS bourbon bbq sauce, grilled red onion and dirty fries 22
GRILLED RIBEYE 14 ounce center cut, blue cheese butter, garlicky kale and mac and cheese gratin 36
OLD SCHOOL ROASTED COD with lemon and sherry, buttered bread crumbs, garlicky green beans and herb roasted fingerling potatoes 24
NBMA BOUILLABAISSE shrimp, scallops, littlenecks, mussels and linguica in a tomato-fennel broth, with grilled focaccia 28
BACON WRAPPED NBMA SCALLOPS pan-seared big guys topped with tomato jam, mushroom farotto, kuri squash and lima beans 28
PIRI PIRI CHICKEN SCHNITZEL breaded and pan-seared with new world hot sauce, garlicky kale and fries 18
SHRIMP CARBONARA with bacon cream sauce, linguine and parmesan breadcrumbs 24

Simply Grilled

salt, pepper and olive oil, with choice of two sides
chicken 18 shrimp 20 swordfish 26
scallops 25 sirloin tips 22 salmon 24

Sides

glazed sweet potatoes, herb roasted fingerling potatoes, mac and cheese, chipotle-sugar glazed kuri squash, fries, dirty fries, garlicky kale, green beans 5
mac and cheese substitute 3

Lobster

THERMIDOR stuffed with scallops, shrimp and cod, topped with creamy gruyere cognac sauce, with garlicky green beans and herb roasted fingerling potatoes 36
NAKED steamed 1.25-1.5 lb, with garlicky green beans and herb roasted fingerling potatoes 30

Crispy Fried

with house pickles, fries, cole slaw and choice of sauces – house tartar, old bay tartar, sriracha aioli
FISH AND CHIPS lightly fried cod, wet or dry 22
BIG "A" PLATTER shrimp, scallops, cod and calamari 36
NBMA SCALLOPS lightly breaded 24

Dessert

CRÈME BRULÉE rich custard topped with caramelized sugar 8
JOE'S PNUT BUTTER THING peanut butter and chocolate chunks in vanilla ice cream, rolled in oreo crumbs, topped with whipped cream, caramel and chocolate sauces 10
CARROT CAKE gluten free, cream cheese topping, pecans and caramel sauce 8
APPLE AND GRAPE CRISP warmed dartmouth orchards apples with concord grapes, cinnamon and ginger, with a buttery brown sugar oat topping and vanilla ice cream 10
DARK CHOCOLATE GANACHE CAKE topped with peanut crumble and whipped mascarpone 10

Cocktails

BLACK WHALE MARG libelula tequila, triple sec, house sour, salted rim 9 pitcher 20

TOP SHELF MARG patron silver tequila, grand marnier, fresh citrus, salted rim 12

SPICY CUCUMBER MARG tanteo jalapeno tequila, mezcal, fresh cucumber, citrus, salted rim 10

POMEGRANATE LEMON DROP absolut citron vodka, pomegranate liqueur, fresh lemon, simple syrup, 10

SPICED PEAR SANGRIA absolut pear, moscato, cognac, spiced pear cordial, fresh lemon 9

FESTA SANGRIA red wine, madeira wine, peach liqueur, bubbles, love 9

ESPRESSO MARTINI absolut vanilla, kahlua, baileys, espresso 12

APPLE MULE absolut apple vodka, duché de longueville cider, lime, ginger beer 9

BEE'S KNEES aviation gin, honey, fresh lemon 9

PINEAPPLE PAINKILLER pussers original navy rum, pineapple juice, fresh squeezed oj, coconut, nutmeg 10

RUM OLD FASHIONED plantation rums, demerara syrup, bitters 10

SALTY DOG deep eddy vodka, fresh squeezed grapefruit, salted rim 9

FISHERMEN'S FAVORITE ICED TEA tito's vodka, bacardi rum, aviation gin, cimarron tequila, peach liqueur, coke, fresh lemon 12

White Wine

PINK & BUBBLY

	6oz	9oz	BTL
rosè, b & g, provence, france	8	12	28
prosecco, mezza di mezza, italy	8	12	28
moscato, movendo, italy	7	10	24

CRISP & REFRESHING

riesling, chateau ste michelle, columbia valley, wa	8	12	28
pinot grigio, barone fini, trentino, italy	8	12	28
sauvignon blanc, oyster bay, new zealand	9	13	32

BUTTERY & OAKY

chardonnay, franciscan, ca	9	13	32
chardonnay, kendall jackson, ca	10	15	36

Red Wine

LIGHT & EARTHY

	6oz	9oz	BTL
pinot noir, deloach, ca	8	12	28
pinot noir, erath, willamette valley, or	12	16	44
merlot, sterling, ca	9	13	32

BIG, BOLD & ROBUST

	6oz	9oz	BTL
cabernet sauvignon, william hill, north coast, ca	10	15	36
cabernet sauvignon, chateau st jean, sonoma, ca	12	16	44
malbec, finca la linda, mendoza, argentina	9	13	32
portuguese blend, silk and spice, portugal	8	12	28
sangiovese, sassoregale tuscan, italy	10	15	36

Half Bottles

champagne, veuve cliquot, france	30
prosecco, ruffino, valdobbiadene, italy	18
sauvignon blanc, kim crawford, new zealand	23
chardonnay, sonoma cutrer, russian river, ca	20
pinot noir, steele, ca	18
cabernet sauvignon, justin, paso robles, ca	30

Beautiful Bottles

champagne, nicolas feuillatte, champagne, france	46
champagne rose, nicolas feuillatte, champagne, france	54
sancere, domaine paul cherrier, loire valley, france	48
sauvignon blanc, banshee, ca	40
chardonnay, au bon climat, santa barbara, ca	40
chardonnay, cakebread, napa valley, ca	54
chardonnay, rombauer, carneros, ca	50
pinot noir, rex hill, willamette valley, oregon	44
pinot noir, roar, sonoma coast, ca	68
merlot, duckhorn, napa valley, ca	68
cabernet sauvignon, faust, napa valley, ca	68
cabernet sauvignon, caymus, napa valley, ca	88
cabernet sauvignon, jordan, alexander valley, ca	68
barolo, vietti, piedmonte, italy	60

MAGNUMS

sancerre, 2017 riffault chassaignes, loire valley, france	90
cabernet sauvignon, 2013 jordan, alexander valley, ca	150

Yes. You can take it with you. The wine bottle that is...

Beer

DRAFTS 14 or 20 ounces

cisco, seasonal 6, 8	sam adams, seasonal 6, 8
dogfish head, 60 min ipa 7, 9	jack's abby, seasonal 6, 8
buzzards bay, seasonal 6, 8	harpoon, ipa 6, 8
maine beer co, seasonal 10, 12	bud light 4.5, 6.5

BOTTLES

bud light 5	30
miller lite 5	18
mich ultra 5	23
budweiser 5	20
corona 6	18
heineken 6	30
amstel light 6	
buckler na 5	

CANS 16 ounces

lawson's, sip of sunshine, ipa 10
lord hobo, boom sauce, double ipa 10
mighty squirrel, cloud candy, ipa 10
floop brewing, juice bomb, ipa 9
zero gravity, green state lager 9
exhibit a, goody two shoes, kolsch 9
nantucket vodka seltzer, cran, or blue 7 (12 ounces)

Soft Drinks

- LEMONADE** traditional, watermelon, raspberry, mango 3.25
- LAVENDER LEMONADE** house lemonade, lavender, soda water, mint 4
- ICED TEA** freshly brewed 3.25
- ARNOLD PALMER** freshly brewed iced tea and house-made lemonade 3.25

SAN PELLEGRINO sparkling small 4.5 / large 6.5

PANNA STILL small 4.5 / large 6.5

FOUNTAIN SODA coke, diet coke, sprite, ginger ale, orange 3.25

STEWART'S BOTTLED SODA root beer, diet root beer, orange cream 4

COFFEE 3.25 **CAPPUCCINO** 4.5 **ESPRESSO** 3.50 **TEA** 3.25