



Rowes Wharf Sea Grille

Christmas Menu

Celebrate the magic of Christmas Day with an unforgettable dining experience at Rowes Wharf Sea Grille. Let the spirit of the season come alive as you embark on a culinary journey filled with festive flavors and inspired dishes. Our thoughtfully curated Christmas Day menu seamlessly blends timeless holiday favorites with creative twists, ensuring a feast to remember. With stunning views of the harbor as your backdrop, this is more than just a meal – it's a celebration of togetherness, indulgence, and holiday cheer. Allow our dedicated team to cater to you and your loved ones as you relax in the warm and joyful ambiance. The special menu will be available from 11:00 AM to 4:00 PM on Christmas Day.

To secure your reservation, visit Rowes Wharf Sea Grille on OpenTable.

STARTERS & SALADS

Small Tower* 78

6 Oysters, 2 Topnecks, 2 Countnecks, 2 Jumbo Shrimp, Tuna Poke, Hot Sauce, Mignonette, Cocktail Sauce, Lemon

Lobster and Butternut Soup GF 23

Truffle Fondue, Cashew Crunch

Mizuna and Lolla Rosa Salad GF/VEG/NF 18

Lemon Nasturtium Vinegar, Warm Aged Feta Cheese

Surf and Turf Risotto GF/NF 28

King Crab, A5 Sirloin, Torched Corn, Meyer Lemon

Jumbo Prawn Scampi 24

Fried Garlic Parsley Butter, Confit of Late Season Heirlooms, Bucatini

Black Truffle Ricotta Gnocchi NF 25

21-Month Parm Brodo

Mattapoissett Oyster Rockefeller (4) 18

Fried Garlic Crunch Butter, My Hot Sauce, Nama Panko, Bacon

Carpaccio a Prosciutto de Parma 23

Parmesan Bon Bons, Fig Jam

Jumbo Shrimp Cocktail (3) 22

Hot Sauce, Cocktail Sauce, Lemon

Island Creek's American White Sturgeon Caviar NF 225

Buttermilk Crêpe, Profiteroles, Crème Fraîche, Chives

ENTREÉS

Vermont Organic Turkey Breast 56

Sage and Madera Gravy, Chestnut Cornbread Dressing, Burbank Potato Purée, My Cranberry Jam, Charred Brussel Sprouts

Yankee Pot Roast 46

Wagyu Short Ribs, Encapsulated Truffle Gouda Ravioli, Autumn Flavors

Scottish Salmon GF/NF 37

Brown Butter Kuri Squash Purée, Maine Coast Sea Bean Slaw

32-Day Dry Aged Prime Rib of Beef GF/NF 63

Crispy Chanterelle Mushrooms, Million Layer Potato, White Truffle Emulsion

Baked Atlantic Halibut GF/NF 45

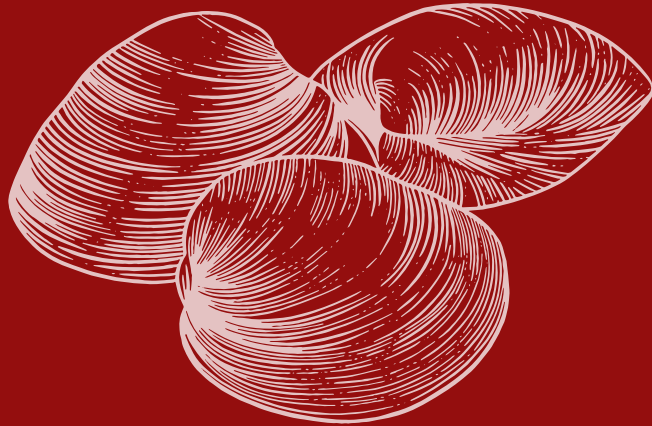
Chowder Flavors, Torched Corn Two Ways

White Truffle Mac and Cheese NF 76

Giulia's Mezzi Rigatoni, Red Raclette Blend, Bonito Flakes

Baked Stuffed 2LB Lobster NF 105

Oh So Traditional, Crab Ritz Cracker Stuffing



Duck Duck Duck NF 45

Air Dried Pekin Style Breast, Dim Sum of Confit, Bok Choy Flavors, Lingonberry-Cassia Jus

Ricotta Sugar Pumpkin Ravioli NF 41

Textures of Autumn, English Peas, Butter Poached Lobster, Bacon Powder

DESSERTS

Bitter Chocolate Bouche de Noel NF 16

Peppermint Ice Cream, Cookie Soil, Salted Caramel

Eggnog Panna Cotta NF 17

Cranberry Sorbet, Gingerbread Crumble, Cinnamon Lace

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

*These items are served raw or undercooked. 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 anyone in your party has a food allergy.

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