



Christmas Brunch

\$225 PER ADULT, \$80 PER CHILD FOR CHILDREN 5 TO 12 YEARS

**Prices are inclusive of tax and gratuity.*

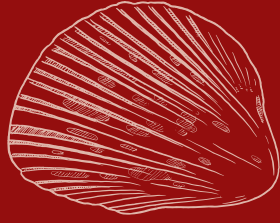
Embrace the holiday spirit with a festive Christmas brunch at Rowes Wharf Sea Grille. Delight in an exceptional spread that perfectly captures the magic of the season, with a variety of culinary creations sure to please every palate. Set against the stunning backdrop of Boston's waterfront, gather with loved ones in a warm, elegant atmosphere where every detail is expertly attended to by our dedicated team. Seatings are available from 11:00 AM to 3:00 PM in the Meritage and Atlantic rooms, offering breathtaking harbor views for a truly memorable holiday experience.

To secure your reservation, visit [Boston Harbor Hotel- Holiday Brunches on OpenTable](#).

MODERN RAW BAR

Oysters and Clams are Gluten, Nut & Dairy Free.

East Coast Oysters*
Cape Cod Clams*
"Spicy Crab Martini"*
Shrimp Cocktail*
Ahi Tuna Poke*
Dressed Lobster*
Seafood Charcuterie*
Cockles in Brine*
Mussels in Paprika*
Tuna Belly*



Sushi and Sashimi* NF
Spicy Tuna, Salmon, Sweet Potato, Torched Avocado Maki,
Tuna, Shrimp, Eel, Aged Soy, Pickled Ginger

Nantucket Scallops Two-Ways
Coquille, St. Jacques
Crudo, Pickled Fresno's, Black Sesame* GF/NF

APPETIZERS & SALADS

Formaggio Kitchen Cheese Collection,
Warm Dates, Jams, Preserves, Salted Marconas,
Fra Mani Salumi, Duck Rillettes, Country Bread,
Artisanal Crackers

Baby Romaine Salad, Butternut Ranch,
Everything Hemp Crunch GF/NF

Brown Bread, Cornbread, Cranberry Walnut
Clover Honey Butter

DESSERT

Chocolate Covered Strawberries GF/NF/V
Hot Cocoa Macaron DF/GF
Cranberry Macaron DF/GF
Caramel Pecan Bon Bon GF
"Gumdrops"- Green Apple Pate Fruit GF/NF/V
Spiced Apple Torte NF
Gingerbread Crème Brulee GF/NF
Dark Chocolate Candy Cane Cheesecake GF/NF



ENTREES & ACCOMPANIMENTS

Soft Scrambled Eggs GF/NF
Cap'n Crunch Waffles, Dried and Fresh Berries
Donut Bar, Nutella, Jelly Filled, Honey Glazed
Maple Smoked Bacon GF/NF/DF
Maine Potato Hash GF/NF
Mixed Berries and Vanilla Crème GF/NF/VEG
Handmade Pastries, Danishes, Muffins
Pain D'Avignon Bagels, Soft Cream Cheese
Brioche Roasted Date Dressing

Georges Bank Scallops, Pippin Apple Purée, Fried Shallots NF
Baked Ricotta Crepes, San Marzano Sauce, Burattini NF
Faroe Islands Salmon, Shrimp Fried Rice, Scallion Ginger NF
Fried Delicata Squash, Pepita Crunch, Maple Butter NF
Buratini Salad, Thai Basil, Pesto Vinaigrette, Heirlooms GF

Barney Greengrass Smoked Fish Towers NF
Smoked Salmon, White Fish, Cucumber,
Shaved Red Onion, Vine Ripe Tomatoes

Roasted Vermont Organic Turkey Breast NF
Bordelaise Gravy, Yukon Gold Mashed, Cranberry Jam,
Fried Brussel Sprouts

Carnaroli Lobster Risotto NF
Prepared in 18-Month Parmesan Wheel
Butter Poached Maine Lobster, Tomato Fonduta

Slow Roasted 28-Day Dry Aged Prime Sirloin NF
Scallion Popovers, Truffle Jus
10-Layer Potato Gratin, "King of all Gruyères"

BBQ Long Island Duck NF
Hoisin Barbecue, Scallion Pancakes,
Brûlée of Mission Figs

Winter Citrus Verrine GF/NF
Ginger Molasses Cookies GF/NF
Eggnog Trifle GF/NF
Red velvet Layer Cake NF
Caramel Brown Butter Chouquette NF
Dark Chocolate Bouche de Noel NF
Pear Tart NF/V



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.