



Rowes Wharf Sea Grille

Thanksgiving Menu

This Thanksgiving, elevate your celebration at Rowes Wharf Sea Grille, where waterfront dining meets culinary mastery. Treat yourself to a bountiful meal featuring classic favorites reimagined with seasonal flair, alongside an exquisite selection of fresh seafood and harvest-inspired sides. Enjoy a dining experience that combines warmth and sophistication, all set against the breathtaking backdrop of Boston's harbor. Gather with loved ones to create unforgettable memories around our table.

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

Sugar Pumpkin Bisque GF 23

Black Truffle Purée, Caramelized Pumpkin

Boston Bibb Leaves GF/VEG/NF 18

Shaved Winter Vegetables, Brûlée of Aged Feta

Spicy Ahi Tuna Roll NF 27

Torched Crab, Furikake Rice, Shoyu Vinegar Sauce

Winter Truffle Ricotta Stuffed Gnocchi NF 25

21-Month Parm Brodo

Mattapoissett Oyster Rockefeller (4) 18

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

Carpaccio of Butternut Squash 23

Autumn Chicories, Warm Vermont Chèvre, Wards Farm Cider Vinaigrette

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

Organic Vermont Roasted Turkey Breast 56

5 Day Bordelaise Gravy, Maine Potato Purée, Nobu's Cranberry Jam, Fried Brussel Sprouts

Yankee Pot Roast 46

Wagyu Short Ribs, Encapsulated Truffle Gouda Ravioli, Autumn Flavors

Jumbo Prawn Scampi 46

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

Brie and Butternut Ravioli 41

Textures of Autumn, Torched Maine Lobster, Bacon Powder

Baked Atlantic Halibut GF/NF 45

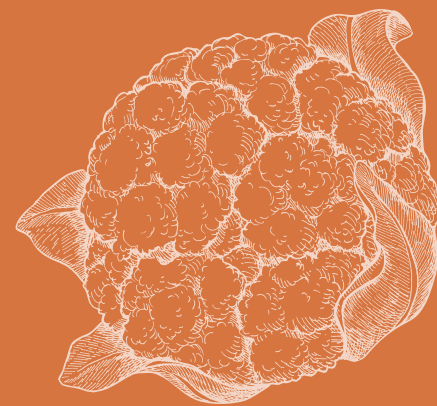
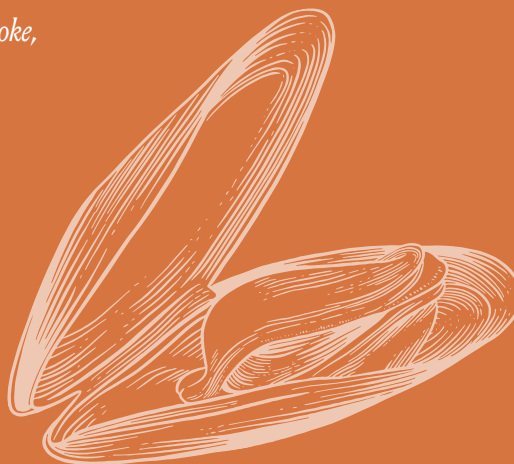
Chowder Flavors, Torched Corn Two Ways

Baked Stuffed 2LB Lobster NF 105

Oh So Traditional, Crab Ritz Cracker Stuffing

Georges Bank Scallops GF/NF 52

Cauliflower Purée, Fried Shallot Butter



DESSERTS

Dutch Apple Tart NF 17

Spiced Caramel, Vanilla Ice Cream

Pumpkin Spice Layer Cake GF/NF 17

Cream Cheese Cremeux, Pepita Granola, Poached Cranberry

Dark Chocolate Pomegranate Gateaux GF/NF/V 17

Chocolate Sable, Cocoa Nib Meringue



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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