



New Year's Day Brunch at Rowes Wharf Sea Grille

\$65 PER ADULT, \$30 PER CHILD FOR CHILDREN 6 TO 12 YEARS

Start the New Year with an unforgettable brunch at Rowes Wharf Sea Grille, where fresh beginnings meet exceptional flavors. Raise a glass to what's ahead as you savor a menu crafted with care, blending timeless brunch classics with inventive seasonal dishes. Our New Year's Day brunch promises a culinary experience filled with celebration and indulgence, all while enjoying the stunning views of Boston Harbor. Join us between 9:00 AM and 4:00 PM, and make your first meal of the year truly special.

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

BEGINNINGS

Mixed Berries, Vanilla Crème GF/NF/VEG
Low Fat Yogurt
Whole Seasonal Fruit GF/NF/VEG
Hand Made Muffins, Danishes, Croissants
Formaggio Kitchen Cheese Collection, Jams,
Salted Marconas, Medjool Dates
Fra Mani Salumi, Coppa, Soppressata
Francese, Walnut Toast

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

Maple Brook Farms Burrata & Tomato Salad,
Thai Basil, EVOO Powder GF/NF

ENTREÉS & ACCOMPANIMENTS

Fruity Pebbles French Toast
Lemon-Blueberry Pancake
One Mighty Mill Bagel, Soft Cream Cheese
Smoked Salmon Towers* GF/NF
Tomato, Red Onion, Cucumber, Soft Cream Cheese, Capers
Omelets to Order
Winter Vegetable Frittata, Spinach, Mushroom, Feta
Roasted 28-Day Dry Aged Prime Sirloin, Truffle Jus GF/NF
Unusual Carbonara, Nonna's Cavetelli, Sopressetta NF



DELECTABLE SIDE DISHES

Maple Smoked Bacon GF/DF/NF
Pig Rock Sausage NF
Fingerling Potato Hash Brown GF/NF
Soft Scrambled Eggs GF/NF

DESSERTS

*Dessert offerings are subject to change**

Chocolate Covered Strawberries GF/NF
Mimosa Macaron GF
Bourbon Caramel Pecan Tart
Triple Chocolate Verrine GF/NF
Raspberry Lime Ricky Verrine GF/NF
Hummingbird Cake NF
Flourless Chocolate Torte GF/NF
Berries and Bubbles Verrine GF/NF
Citrus Oat Bar GF/NF/DF
Assorted Pâte de Fruit GF/NF/DF



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.