

## Starters

### **Wings**

buffalo, bbq, teriyaki or general tso's 12

### **\*Steamed Mussels**

white wine, tomato, onion, garlic & lime 20

### **\*Calamari**

thai peanut sauce 11

### **Chowder Fries**

new england clam chowder, bacon, green onion,  
jack & cheddar cheese 14

### **Shrimp Bruschetta**

tomato, red onion & balsamic glaze 14

### **Stuffed Quahog**

cocktail sauce & lemon 8

### **\*Steamed Littlenecks**

white wine, garlic, tomato, lime & herbs 20

### **Cod Cakes**

mixed greens & lime cilantro aioli 14

### **General Tso's Chicken**

green onion 11

### **House Made Onion Rings**

creole aioli 10

### **\*Fried Oysters**

creole aioli & lemon 18

### **Fried Dill Pickle Slices**

creole aioli 9

### **Potato Skins**

bacon, jack & cheddar, green onion  
& sour cream 12

### **Nachos**

jack & cheddar, green onion, jalapeno, olives,  
sour cream & salsa 12 add **chicken** 16  
add **chili** 18 add **steak** 19

## Soups & Salads

**New England Clam Chowder** 8

**Soup of the day** 8

### **Chili**

sour cream, jack & cheddar 8

### **House Salad**

mixed greens, tomato, carrot, cucumber, onion  
& green pepper 10

### **Caesar Salad**

romaine hearts, house made dressing, garlic croutons,  
parmesan & lemon 12

### **\*Grilled Flank Steak Salad**

grape tomato, caramelized red onion,  
blue cheese & balsamic vinaigrette  
over mixed greens 18

### **Cobb Salad**

romaine, grilled chicken, ham, grape tomato, bacon, blue  
cheese, hard-boiled egg & cucumber 16

### **Apple Salad**

green apples, mixed greens, blue cheese, red onion,  
potato stix, crushed pecans & champagne vinaigrette 15

### **add-ons to salads:**

grilled shrimp 3 each

grilled chicken 6 grilled salmon 11

## Weekly Specials

**-SUNDAY-  
PASTA NIGHT**

**-TUESDAY-  
TWIN LOBSTERS**

**-WEDNESDAY-  
CORNEDED BEEF & CABBAGE**

**-FRIDAY-  
PRIME RIB**

## Whites by the Glass

**Prosecco, Lunetta, Italy 8**

**Pinot Grigio, Ruffino, Italy 9**

**Sauvignon Blanc, Oyster Bay, Marlborough 8**

**Chardonnay, Clos Du Bois, North Coast 9**

**Chardonnay, Rodney Strong, Sonoma County 9.5**

**Chardonnay, Sonoma-Cutrer, Russian River, CA 14**

## Bottles

**Bud - Bud Light - Coors Light - Miller Lite**

**Corona - Corona Light - Amstel Light - Heineken**

**Bud Light Lime - Michelob Ultra - Ommission**

**Twisted Tea Half & Half - Strongbow Cider**

**Truly Seltzer - Spiked Seltzer**

**Wash Ashore "Love" Ale Can**

## Reds by the Glass

**Merlot, Santa Rita, Chile 8**

**Pinot Noir, De Loach, CA 9**

**Petite Syrah, Spellbound, CA 9**

**Cabernet Sauvignon, Tom Gore, CA 8**

**Cabernet Sauvignon, J. Lohr, Paso Robles 9**

**Malbec, Skeleton, Mendoza, Argentina 8**

## On Tap

**PBR - Yuengling - Sam Adams**

**Sierra Nevada - Stella - Blue Moon**

**Sam Adams Seasonal - Bad Martha "508" IPA**

**Harpoon IPA - Rotating Craft Line**

**Wash Ashore "Buddha" Pale Ale - Guinness**

## Sandwiches & Paninis

### **\*8oz. Angus Burger**

lettuce, tomato, onion & pickles on a bulky 13

### **\*8oz. Angus & Linguica Burger**

american, lettuce, tomato, onion & pickles on a brioche bun 18

### **\*Chicken Breast Sandwich**

grilled, blackened, or fried with lettuce, tomato, onion & pickles on a bulky 12

### **Fish Sandwich**

fried cod, lettuce, tomato, onion & pickles on a bulky 12

### **Steak & Cheese**

mushroom, onion, & american on a sub roll 14

### **Chicken Cordon Bleu**

fried chicken breast, sliced ham, chipotle mayo & provolone on a brioche bun 16

### **Roast Chicken Panini**

genoa salami, roasted tomato, swiss & sage mayo 12

### **Fresh Mozzarella Panini**

tomato, basil & pesto mayo 12

### **Pulled Pork Sandwich**

bbq, cheddar, coleslaw on a brioche bun 12

### **Veggie Wrap**

black bean cream cheese spread, spinach, roasted tomato, caramelized onion, cole slaw & jalapeno 12

### **Reuben**

pastrami or turkey, swiss, sauerkraut & russian dressing on rye bread 14

### **Turkey Sandwich**

lettuce, tomato, bacon, cheddar & mayo on toasted multigrain bread 12

**All sandwiches come with your choice of fries or cole slaw**

**sweet potato fries add 2**

**substitute house salad or caesar add 7**

**add-ons: sharp cheddar, swiss,**

**american, provolone, 1**

**bacon, mushroom, caramelized onion,**

**blue cheese crumbles 2**

**\*\*Please inform your server**

**if you have any type of allergy to certain foods.**

**The Wharf is a seafood restaurant & many types of seafood are present in the kitchen\*\***

**18% gratuity may be added to parties of six or more**

## Entrees

### **Veggie Pasta**

spinach, artichoke, onion, garlic, tomato, fresh mozzarella & white wine over penne pasta with garlic bread 20

**add: chicken 26 \*shrimp 29**

### **Stir Fry**

rice, broccoli, asparagus, teriyaki, fried pita **veg 21 chicken 23 \*steak 25 \*shrimp 29**

### **\*Jambalaya**

mussels, shrimp, chicken & linguica over wild rice 24

### **Half Rack of Ribs**

bbq, golden bbq or teriyaki, with french fries & cole slaw 20

### **\*Linguini & Clams**

littlenecks, onion, garlic, herbs, tomato & white wine 28

## From the Fry

**\*Fish & Chips with fries & slaw 24**

**\*Seafood Platter with fries & slaw 30**

**\*Jumbo Shrimp with fries & slaw 28**

**\*Bay Scallops with fries & slaw 26**

## After 5

### **1 ¼ Pound Lobster**

roasted potato, broccoli & drawn butter, fresh from our 75 gallon tank MARKET

### **\*Lobster In The Rough**

grilled 1 ¼ pound lobster, mussels, littlenecks, linguica, tomato, grilled onion & roasted potato MARKET

### **\*Grilled Chicken Breast**

sautéed spinach, roasted tomatoes, bacon, mashed potatoes & gravy 26

### **Braised Short Rib Sheperd's Pie**

mashed potatoes, onion, carrot, corn, parsnips & garlic bread 24

### **\*Grilled Salmon**

bacon & asparagus risotto with balsamic reduction 28

### **\*Pan Roasted Cod**

littlenecks, linguica, onion, tomato, garlic, herbs & mashed potato 28

### **\*12oz. Angus New York Strip**

mashed potato, grilled asparagus & cabernet reduction 38

## Sides

**Bacon & Asparagus Risotto, Grilled Asparagus 7**

**Mashed Potatoes , Sauteed Broccoli,**

**Sauteed Baby Spinach 5**

**Bread 1**

**\*Consuming raw or undercooked shellfish or meat may increase your risk of food borne illness.**

## Cocktails

### **Wharf Rum Punch**

bacardi oakheart rum, bacardi coconut rum, orange juice,  
pineapple juice, coconut puree, & grenadine with  
a myers's rum floater 10

### **Painkiller**

bumbu handcrafted rum, pineapple, oj, coconut puree  
& nutmeg 9

### **Tito's Orange Spritzer**

tito's handmade vodka, st. germain, soda water  
& splash of orange juice 9

### **Juniper Pale Ale**

harpoon ipa combined with hendricks gin  
& splash of st. germain 10

### **Lemon & Pear Fizz**

grey goose la poir vodka, st germain, fresh lemon  
& prosecco 10

### **MV Mule**

tito's handmade vodka, ginger beer & fresh lime 9

### **Jalapeno Margarita**

hornitos tequila, cointreau, fresh jalapeno juice, lime & oj 11

### **Red Sangria**

red sangria with lemon, lime, orange  
& a splash of sprite 9

## Martinis

### **Ruby Red**

deep eddy grapefruit infused vodka, splash of cranberry  
& sour mix 11

### **Cinnamon**

fireball, rum chata & cinnamon sugar 10

### **Espresso**

three olives triple shot espresso vodka, crème de cacao  
& house made espresso 11

### **Ryes Up**

bulleit rye, st. germain, sweet vermouht, bitters,  
& lemon 13

### **French 75**

bombay sapphire, fresh squeezed lemon, sugar  
& prosecco 13

### **Mango**

svedka clementine vodka, mango puree, splash of fresh lime 10

## Warm Drinks

### **Thin Mint Hot Chocolate**

kahlua, dr mcgillcuddy's liquor, hot chocolate  
& whipped cream 9

### **Honey Hot Toddy**

wild turkey american honey, lemon & hot water 9

### **Cinnamon Coffee**

fireball whisky, rum chata, coffee & whipped cream 9  
-try this iced!

### **Classic Warmers**

pick a favorite- irish coffee, hot toddy, keoke coffee,  
spanish coffee 11

## Whites by the Bottle

N.V. Lunetta, Prosecco, Italy 28

N.V. Veuve Cliquot, Champagne, France 85

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Kung Fu Girl, Riesling, Washington, 2015 32

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Ecco Domani, Pinot Grigio, Italy, 2017 26

Ruffino, Pinot Grigio, Italy, 2016 34

Joel Gott, Pinot Gris, Oregon, 2015 34

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Matua, Sauvignon Blanc, Marlborough, 2016 28

Oyster Bay, Sauvignon Blanc, Marl, 2017 30

Simi, Sauvignon Blanc, Sonoma, 2016 32

Sea Glass, Sauvignon Blanc, CA, 2014 32

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Clos Du Bois, Chardonnay, North Coast, 2016 34

Rodney Strong, Chardonnay, Sonoma, 2015 36

Kendall Jackson, Chardonnay, CA, 2015 36

Sonoma Cutrer, Chardonnay, Rus. River, 2016 46

Decoy, Chardonnay, Sonoma, 2015 50

Louis Jadot, Pouilly Fuisse, Burgundy, 2015 56

## Reds by the Bottle

Santa Rita, Merlot, Chile, 2016 26

Ravenswood, Merlot, CA, 2015 28

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De Loach, Pinot Noir, CA, 2016 30

Mark West, Pinot Noir, CA, 2016 32

Sebastiani, Pinot Noir, Sonoma, 2014 36

Meiomi, Pinot Noir, Sonoma, 2016 46

Erath, Pinot Noir, Oregon, 2014 50

Joseph Phelps, Pinot Noir, CA, 2014 68

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Raw Power, Shiraz, Australia, 2015 28

J. Lohr, Syrah, Paso Robles, 2013 34

Spellbound, Petite Syrah, CA, 2015 35

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Santa Rita Reserva, Cab, Chile, 2017 28

Tom Gore, Cab, CA, 2015 30

Louis Martini, Cab, CA, 2014 30

Paso Creek, Cab, Paso Robles, 2015 32

Chateau St. Michelle, Cab, WA, 2015 36

J. Lohr, Cab, CA, 2016 36

Chateau St. Jean, Cab, Napa, CA, 2015 44

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Alamos, Malbec, Argentina, 2017 24

Gascon, Malbec, Argentina, 2015 28

Skeleton, Malbec, Argentina, 2015 (1 Liter) 34

