

Shared

New England Clam Chowder 8

Stuffed Quahog
cocktail sauce, lemon & bacon 9

***Fried Oysters**
creole aioli & lemon 18

Chowder Fries
house clam chowder, green onion,
jack & cheddar cheese, bacon 15

Jumbo Shrimp Cocktail 🌀
lemon & cocktail sauce 16

Wings
bbq, buffalo, teriyaki, or general tso's 12

Potato Skins
jack & cheddar cheese, bacon, green onion
& sour cream 14

Calamari
thai peanut sauce 12

Steamed Mussels 🌀
white wine, tomato, onion, garlic & lime 22

Pig Wings
6 pork wings tossed in
bbq, buffalo, teriyaki, or general tso's 14

Cod Cakes
mixed greens & lime cilantro aioli 14

Fried Dill Pickle Slices
creole aioli 10

Steamed Littlenecks 🌀
white wine, garlic, tomato, lime & herbs 22

Greens

House Salad 🌀
mixed greens, tomato, carrot, cucumber,
onion & green peppers 10

Caesar Salad 🌀
house made dressing & lemon 12

***Grilled Flank Steak Salad** 🌀
cherry tomato, caramelized red onion,
blue cheese & balsamic vinaigrette
over mixed greens 18

Summer Salad 🌀
baby arugula, watermelon, feta cheese,
olives, pecans, champagne vinaigrette 16

Cobb Salad 🌀
romaine, grilled chicken, honey ham,
cherry tomato, bacon, blue cheese, cucumber
& hard-boiled egg 16

Add to Salads

grilled chicken 6 grilled shrimp 3 each
*grilled flank steak 9 *grilled salmon 11
grilled swordfish 14 lobster salad 14

Weekly Specials

-TUESDAYS-
TWIN LOBSTERS

-THURSDAYS-
GRILLED SWORDFISH

-FRIDAYS-
PRIME RIB

-SATURDAYS-
SURF & TURF

Whites by the Glass

Pinot Grigio, Ruffino, Italy 9

Sauvignon Blanc, Oyster Bay, Marlborough 8

Chardonnay, Robert Mondavi, CA 8

Chardonnay, Rodney Strong, Sonoma County 10

Chardonnay, Sonoma-Cutrer, Russian River, CA 15

Sparkling Rose, Ruffino, Italy 8

Rose, Saved, CA 10

Reds by the Glass

Merlot, Santa Rita, Chile 8

Pinot Noir, De Loach, CA 9

Pinot Noir, Meiomi, CA 12

Red Blend, 7 Moons Dark Red, CA 9

Cabernet Sauvignon, Tom Gore, CA 8

Cabernet Sauvignon, J. Lohr, Paso Robles 9

Malbec, Skeleton, Mendoza, Argentina 8

On Bread

***8oz. Angus Burger**

lettuce, tomato, onion & pickles on a bulkie 14

***Surf & Turf Burger**

lobster salad, lettuce, tomato, onion
& pickles on brioche 26

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

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

Chicken Breast Sandwich

grilled or blackened with
lettuce, tomato, onion & pickle on a bulkie 12

Fish Sandwich

fried cod, lettuce, tomato, onion
& pickle on a bulkie 14

Add-ons: cheddar, swiss, american, provolone 1
bacon, caramelized onion, blue cheese crumbles 2

Chicken Cordon Bleu

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

Grilled Blackened Swordfish Sandwich

lettuce, tomato, onion, lemon
& creole aioli on brioche 16

Roast Chicken Panini

genoa salami, roasted tomato, swiss
& sage mayo 14

Fresh Mozzarella Panini

tomato, basil & pesto mayo 14

Lobster Roll

celery, tarragon, lemon & mayo 20

Tuna Sandwich

cheddar, lettuce & tomato,
on toasted ciabatta bread 12

Veggie Burger

"beyond" burger, cheddar, cucumber,
roasted tomatoes, & lime cilantro on brioche 16

Reuben

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

Turkey Sandwich

lettuce, tomato, bacon, cheddar & mayo
on toasted ciabatta bread 14

**All sandwiches come with your choice of
french fries, cole slaw, or potato salad
substitute house salad or caesar
add 7**

****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.**

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

From the Sea

***Fish & Chips**

fried cod, french fries & cole slaw 24

***Bay Scallops**

fried, french fries & cole slaw 28

Shrimp

fried, french fries & cole slaw 28

Clam Plate

fried, french fries & cole slaw MKT

Lunch Lobster

1 ¼ pound lobster, french fries & drawn butter MKT

Nightly Entrees

Veggie Pasta

spinach, artichoke, onion, garlic, tomato, fresh
mozzarella & white wine over penne pasta
with garlic bread 22
add chicken 26

***Seafood Platter**

fried bay scallops, cod, clams, shrimp,
french fries & cole slaw 38

***Pan Seared Sea Scallops**

bacon & asparagus risotto, roasted tomatoes
& lemon butter 38

***Grilled Atlantic Salmon** 🌀

mashed potato, asparagus, tomato & pineapple salsa
with a balsamic glaze 28

Lobster Ravioli

roasted red pepper, parmesan cream sauce,
lobster meat & garlic bread 36

Linguini & Clams

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

Jambalaya 🌀

mussels, shrimp, chicken, & linguica over rice 26

Lobster in the Rough

grilled 1 ¼ pound lobster, mussels, littlenecks, corn,
linguica, tomato, & grilled onion MKT

1 ¼ Pound Lobster

rice or mashed potatoes, corn & drawn butter MKT

***Pan Roasted Cod** 🌀

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

Honey Brined Grilled Pork Chop

bacon & asparagus risotto, caramelized onions
& micro greens, with a red wine reduction 26

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

mashed potato, grilled asparagus
& red wine reduction 38

Sides

**Potato Salad 5 Rice 5
Mashed Potatoes 5 Sautéed Broccoli 5
Sautéed Baby Spinach 5 Corn 5
Grilled Asparagus 7 Bread 1**

🌀 **gluten free wharf recommendations**

