

## Soups & Starters

**New England Clam Chowder** 8

**Soup of the day** 8

**House Made Onion Rings**

creole aioli 9

**Calamari**

house made marinara 10

**Fried dill pickle chips**

Creole aioli 9

**Steamed Mussels**

white wine, tomato, onion, garlic & lime 20

**Loaded Nachos**

jack & cheddar, beer cheese sauce, green onion, jalapeno, olives, sour cream & salsa 12 add: **chicken** 16 **steak** 19

**Popcorn Chicken & Cauliflower**

tossed in general tso's sauce 14

**Jumbo Chicken Wings**

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

**Baked Pretzel Sticks**

honey mustard & beer cheese sauce 9

**Chowder Fries**

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

**Artichoke Dip**

spinach & jalapeno with tortilla chips 10

**Potato Skins**

jack & cheddar, bacon & green onion 12

## Salads

**House Salad**

mixed greens, tomato, carrot, cucumber, onion, & green pepper 8

**Caesar Salad**

romaine hearts. House made dressing, garlic croutons, parmesan & lemon 10

**\*Grilled Flank Steak Salad**

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

**Roasted Beet Salad**

mixed greens, goat cheese, dried cranberries, crushed walnuts & champagne vinaigrette 14

**Cobb Salad**

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

**add-ons to salads:**

grilled shrimp 2 each grilled marinated chicken 6

grilled flank steak 9 grilled salmon 11

## Weekly Specials

**-SUNDAY-  
PASTA NIGHT**

**-TUESDAY-  
TWIN LOBSTERS**

**-WEDNESDAY-  
TACOS**

**-FRIDAY-  
PRIME RIB**

## Whites by the Glass

**Prosecco, Lunetta, Italy 8**

**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 14**

## Cans & Bottles

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

**Corona - Corona Light - Amstel Light**

**Heineken - Michelob Ultra - Strongbow**

**Twisted Tea Half & Half - Truly Berry**

**Progression NEIPA - White Claw Black Cherry**

## Reds by the Glass

**Merlot, Santa Rita, Chile 8**

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

**Pinot Noir, Meiomi, CA 12**

**Red Blend, Seven Moons Dark Red, CA 9**

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

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

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

## On Tap

**PBR - Allagash White - Cisco Whales Tale**

**Founders All Day - Stella - Foolproof Lager**

**Sam Adams Seasonal - Bad Martha**

**Harpoon IPA - Switchback Ale**

**Wash Ashore - Guinness**

## Burgers & Sandwiches

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

lettuce, tomato, onion & pickles on a bulky 12

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

american, lettuce, tomato, onion  
& pickles on a brioche bun 16

### **\*8 oz Bacon, Egg, & Cheese Burger**

bacon, fried egg, pepper jack, lettuce, tomato, onion,  
& maple bourbon sauce on brioche bun 16

### **Buttermilk Fried Chicken Sandwich**

pickles and homemade ranch sauce  
on brioche bun 10

### **Steak Bomb**

american, mushroom, onion,  
& green pepper on a sub roll 14

### **Cuban Panini**

swiss cheese, sliced pork, sliced ham,  
pickles & chipotle aioli 12

### **Buttermilk Grilled Chicken Sandwich**

pepper jack cheese, chipotle aioli, pickles, lettuce, tomato  
& onion on a brioche bun 12

### **New England Fish Sandwich**

fried cod, swiss cheese  
& russian tartar sauce on a bulky 14

### **Veggie Burger**

"beyond" burger, lettuce, cheddar cheese, pickles  
& russian dressing on brioche 14

### **Turkey Sandwich**

provolone, bacon, lettuce, tomato, pesto mayo 12

### **Mozzarella Panini**

tomato, mozzarella, basil & pesto mayo 12

**Add-ons:** cheddar, swiss, american,  
pepper jack, provolone 1  
bacon, caramelized onion, goat cheese,  
portabella mushroom, blue cheese crumbles 2

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

  
THE HOME OF ALEX KITNER

## From the fry

**Fish & Chips** 19

**Shrimp** 22

**Calamari** 19

Served with French fries & Cole slaw

## Dinner Entrees

### **1 ¼ Pound Lobster**

rice or mashed potatoes, broccoli & drawn butter MKT

### **Veggie Pasta**

spinach, artichoke, onion, garlic, tomato, fresh mozzarella,  
white wine over penne with garlic bread 20  
add: **chicken** 26 **\*shrimp** 29

### **Seafood Jambalaya**

Shrimp, mussels, chicken, linguica &  
spicy red sauce over rice 24

### **Pan Roasted Cod**

littlenecks, linguica, onion, tomato, garlic, herbs  
& mashed potato 26

### **\*Steak & Fries**

10 oz sirloin with bleu cheese butter 19

### **\*Grilled Salmon**

rice, asparagus, mango salsa & balsamic glaze 26

### **Chicken Parmesan**

Buttermilk brined fried chicken, mozzarella, house made  
marinara over linguini 22

### **Short Rib**

mashed potatoes, spinach & onion ring with  
red wine reduction 26

### **Grilled Pork Chop**

mashed potatoes, broccoli & apple chutney 24

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

mashed potatoes, grilled asparagus  
& maple bourbon reduction 36

## Sides

**Cole Slaw** 2 **Potato Salad** 3 **Rice** 5  
**Mashed Potatoes** 5 **Sauteed Broccoli** 5  
**Sauteed Baby Spinach** 5  
**Grilled Asparagus** 7 **Bread** 1

**\*\*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.

