

## Small Plates

House made Clam Chowder 9

Lobster bisque 12

Chowder Fries

jack & cheddar cheese, bacon green onion 16

House Salad

mixed greens, cucumber, tomato,  
carrots & onions 11

Caesar Salad

romaine, shaved parmesan, croutons & lemon 13

Wharf Seasonal Salad

Blueberries, sliced green apples, pecans, goat  
cheese, dried cranberries over mixed greens with a  
champagne vinaigrette 18

\*Flank Steak Salad

mixed greens, bluecheese crumbles, pecans,  
carmelized onions & balsamic dressing 24

salad add ons : grilled shrimp 4 each  
pan seared chicken 6 Lob salad 28  
seared flank steak 10 grilled salmon 14

Parmesan & Parsley Truffle Fries 12

Potato Skins- jack & cheddar, bacon, chives 12

Fried Dill Pickle Chips

creole aioli 10

Jumbo Chicken Wings

buffalo, golden bbq, teriyaki, honey-sriracha 14

Fried Calamari

House made marinara 14

Oven Baked Pretzel Sticks

honey mustard 12

Fried Mozzarella sticks

marinara 12\

Steak & Cheese Spring rolls-

horseradish cream sauce 14

## From the Fry

Fish & Chips

Fried cod, cole slaw & lemon 24

Fried Shrimp & Chips

cole slaw & lemon 28

## Kiddo's

Kraft mac & cheese 8

Kayem hot dog & fries 9

Chicken Fingers & fries 12

## Between Bread

\*6oz Angus Burger

lettuce, tomato, pickles, brioche bun 15

“Beyond” Veggie Burger

lettuce, tomato, pickles & cukes on brioche 17

Grilled Chicken Breast Sandwich

pickles & creole aioli on brioche 15

Add cheddar, swiss, american, bacon, carmelized  
onions 2.5 each

\*Philly Steak & Cheese Sub

Sauteed onions & american cheese on a sub roll  
with horseradish cream 18

Buttermilk Fried Chicken Sandwich

pickles, creole aioli, brioche bun 15

Lobster Roll

celery, mayo, lemon & romaine on a  
brioche bun 32

Fried Cod Sandwich

pickles, lettuce, lemon, tartar, brioche bun 16

Lobster BLT

lobster salad, lettuce, tomato & bacon 36

T.S.B

sliced turkey, swiss & bacon with mayo 14

All Burgers & Sandwiches

Served with choice of slaw or potato chips add 2\$  
for French fries

## Mains \*after 5 pm\*

\*Steamed Island Little Necks- white wine,  
onion & lime- garlic bread 26

Lobster Raviolis- roasted tomato & lobster  
cream sauce with garlic bread 38

\*10oz NY strip & fries –  
with horseradish cream 32

\*Pan Roasted Cod

island littlenecks, linguica, onion, tomato, garlic,  
over smashed red potato 34

\*Linguine & clams

tomato, white wine, garlic over linguine with  
garlic bread 34

\*Grilled Salmon

red A smashed potato, sautéed spinach  
& lemon butter 32

Lobster Dinner

1 pound lobster, drawn butter & lemon with corn  
on the cob Mkt

\*\*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\*\*

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