

THE WHARF

SUMMER DINNER

*RAW BAR

build your own platter, priced per piece, served with champagne mignonette, cocktail sauce

oysters **3**

littleneck clams **2**

prawns **4**

*NEW ENGLAND CLAM CHOWDER

cup **6** bowl **8**

SOUP du JOUR

cup **4** bowl **6**

SALADS

GARDEN GREENS 7

cherry tomato, radish, cucumber, balsamic vinaigrette

CLASSIC CAESAR 8

romaine heart, grana padano, white anchovy

WATERMELON SALAD 12

honey and pistachio encrusted watermelon, arugula, dates, feta cheese, pomegranate reduction

ARUGULA SALAD 7

lemon, olive oil, sea salt, fresh ground pepper, pignolis, shaved parmesan reggiano

BURRATA SALAD 16

charred tomatoes, white beans, arugula, fried corn polenta

APPETIZERS

CALAMARI 12

semolina fried, cherry peppers, chorizo, pomodoro, roasted garlic aioli

*PRINCE EDWARD ISLAND MUSSELS 14

garlic, white wine

or

VT IPA mussels, chorizo, scallions, lemondrop pepper, agave nectar, grilled crostini

LEMONGRASS PORK EMPANADA 14

soy, chili agro dolce

*MBH TUNA TARTARE 16

sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips

MEZZE PLATE 14

black bean hummus, corn pico de gallo, cotija cheese, pickled fresno peppers

AVOCADO TOAST BRUSCHETTA 16

sliced avocado, red wine pickled shallot, cotija cheese, pomegranate glaze

FRIED BRUSSELS SPROUTS 12

dried apricots, apples, goat cheese, mostarda vinaigrette

ROASTED CLAMS 16

garlic, bacon jam, lardo, fresno chilis

ENTREES

*PAN-SEARED SCALLOPS 31

charred summer corn polenta tile, harissa chimichurri

SUMMER SHRIMP LINGUINI 24

jumbo shrimp, oven roasted cherry tomatoes, summer peas, chardonnay and lemon crema

*NORTH AMERICAN SALMON 24

mango pineapple, cucumber and lime salsa, avocado & mint puree

ASIAN STICKY SHORT RIBS 25

carrot, bok choy & scallion slaw

BEET & GOAT CHEESE GOCCE 20

lemon, reising buerre blanc, sun-dried tomato gremolata

GRILLED SESAME SOY SHITAKES 18

angel hair, mizuna greens, cherry peppers

*PRIME RIBEYE 34

14 oz. 35 day-aged, roasted garlic smashed potato, garlic braised broccoli rabe, smoked blue cheese butter, crispy leeks

SEARED COD 22

green tomato gazpacho, basmati rice

PAN-SEARED TUNA STEAK 29

rice noodles, julienned onions, peppers, cilantro, citrus, sesame soy vinaigrette

PAN-SEARED SABLEFISH 31

haricot vert, herbed jasmine rice, grilled peach & mint vinaigrette

SWORDFISH MEDITERRANEAN 26

olives, oven-dried tomatoes, artichokes, spinach, french lentils, preserved lemon vinaigrette

*CALDEIRADA 26

portugese seafood stew with mussels, clams, shrimp, chorizo, chef's selection of lightly poached fish, white beans, saffron spiced tomato broth

CITRUS CHICKEN SCHNITZEL 22

lightly breaded and fried, arugula, endive, cara cara oranges, watermelon radish salad, blood orange vinaigrette

PORK TENDERLOIN 24

charred peach & chipotle puree, haricot vert, smashed red bliss potato

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

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