

# THE WHARF

## FALL DINNER

### \*RAW BAR

build your own platter, priced per piece, served with champagne mignonette, cocktail sauce  
oysters **3**  
littleneck clams **2**  
prawns **4**  
lobster tail **8**

### \*NEW ENGLAND CLAM CHOWDER

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

### SOUP du JOUR

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

## SALADS

### CLASSIC CAESAR 10

romaine heart, grana padano, focaccia croutons, white anchovy

### GARDEN GREENS 10

blistered tomatoes, pickled vegetables, roasted garlic yogurt dressing

### ARUGULA SALAD 10

orange segments, fennel, shaved pecorino, black pepper pistachios

### BEET CARPACCIO 12

ginger crème fraiche, pecans, baby watercress, pink lady apples

## APPETIZERS

### DRESSED & ROASTED SEASONAL OLIVES 6

### HOUSE MADE PATE 13

toast points, gherkins

### \*PRINCE EDWARD ISLAND MUSSELS 15

cognac cream, tarragon, toast points

### CRAB CAKE 14

mango emulsion, pickled vegetable salad

### \*MBH TUNA TARTARE 16

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

### VEGETABLE CHARCUTERIE 12

fresh pickled and smoked garden vegetables, babaganoush, vegetarian quenelle

### HOUSE-MADE POTATO GNOCCHI 16

truffle crema, prosciutto, arugula

### TRADITIONAL MEATBALL 12

All beef, marinara, parmesan

### BEIGNETS 10

Daily chef's whim

### FRIED BRUSSELS SPROUTS 12

pink lady apples, bacon, gorgonzola, honey vinaigrette

## ENTREES

### \*PAN-SEARED SCALLOPS 32

leek potato puree, shitake butter, parsley gastrique, crispy hash

### BASIL BUTTER LOBSTER GNOCCHI 34

yellow tomato sauce, fried cherry tomatoes, herb salad

### \*NORTH AMERICAN SALMON 26

avocado roasted garlic mousse, seasonal slaw, carrot ginger puree

### SHORT RIB BOURGUIGNONNE 26

onions, red wine, hearty bacon, robochon potatoes

### VEGETARIAN PHO 20

vegetable broth, ginger, roasted shallots, vietnamese spices, accompanied by herbs, peppers, and limes.

### LAOS FRIED RICE 20

peas, carrots, scallions, peppers, corn, egg, sesame oil, siam sauce  
*additions to your rice; chicken \$6, shrimp \$10  
salmon \$8*

### FILET MIGNON PIZZIOLA 34

marinated and grilled filet, onions, peppers, tomatoes, polenta di parma.

### HALIBUT 32

lobster mashed potatoes, grilled chicory, grapefruit emulsion, and fresh grapefruit segments

### MOROCCAN FISH STEW 28

atlantic white fish, cockles, mussels, shrimp, chickpeas, carrots, sweet potatoes, yukon potatoes, tomatoes, Mediterranean spices, preserved lemon

### FRENCHED HALF CHICKEN 26

pumpkin aglonotti, sage cream, rainbow chard, pignolis, fresh pecorino, balsamic glaze

### LEMONGRASS BONE IN PORK CHOP 24

black sticky rice, siam sauce, grilled carrots

### MANILLA CLAMS 27

natural clam broth, house made N'djua butter, torn herbs, fried tomatoes, squid ink linguine

### OFF THE WHARF M/P

chef's daily selection of fresh seafood and local produce



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

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