

THE WHARF

WINTER DINNER

*RAW BAR (GF)

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

oysters **3**

littleneck clams **2**

jumbo shrimp **4**

lobster tail cocktail, tarragon aioli **10**

*NEW ENGLAND CLAM CHOWDER

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

*LOBSTER BISQUE

cup **8** bowl **10**

SALADS

*CLASSIC CAESAR **10**

romaine heart, grana padano, focaccia croutons, white anchovy

*GARDEN GREENS **10**

blistered tomatoes, pickled vegetables, Tuxis Island dressing (GF)

*SPINACH SALAD **10**

pancetta, roasted garlic balsamic vinaigrette, whipped tomato ricotta, pine nuts, parmesan

*SHAVED CARROT SALAD **12**

yogurt, cumin dressing, pistachios, golden raisins, fresh coriander, romano cheese

APPETIZERS

*SALMON CEVICHE **14**

citrus cured, garlic, herbs, thai chilies, fried capers, kettle chips (GF)

*HOUSE MADE PATE **13**

toast points, gherkins

*PRINCE EDWARD ISLAND MUSSELS **15**

roasted red pepper butter, and fresh basil, toast points

*CRAB CAKE **14**

crab sauce and balsamic arugula

*MBH TUNA TARTARE **16**

sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips (GF)

*VEGETABLE CHARCUTERIE **12**

fresh pickled and smoked garden vegetables, babaganoush, vegetarian quenelle

*HOUSE-MADE POTATO GNOCCHI **16**

bolognese, parmesan

*ROASTED OYSTERS **14**

bacon bread crumbs, herbs (GF)

*FRIED BRUSSELS SPROUTS **12**

pink lady apples, bacon, gorgonzola, honey vinaigrette (GF)

*PORK BELLY **16**

tomato jam, arugula, bacon aioli, toast points

ENTREES

*PAN-SEARED SCALLOPS **32**

truffle cauliflower puree, marcona almonds, macerated cranberry, tarragon gastrique, fresh tarragon

*NORTH AMERICAN SALMON **26**

chive & coriander grilled salmon, lobster avocado mashed potatoes, mango buerre blanc

*SHORT RIB RAMEN **26**

tamari egg, pickled seasonal vegetables, soy broth

ROASTED CAULIFLOWER STEAK **20**

caramelized onion mashed potatoes, curry yogurt, pine nuts, golden raisins, coriander leaves, pomegranate seeds

LAOS FRIED RICE **20**

peas, carrots, mushrooms, scallions, peppers, corn, egg, sesame oil, general tso's and tamari sauce (GF)
**additions to your rice; chicken \$6, pork belly \$6, shrimp \$10, salmon \$8*

*FILET MIGNON & LOBSTER OSCAR M/P

grilled, asparagus, pomme puree
optional for 2, sliced tableside, Fridays & Saturdays only

*HALIBUT **32**

nori butter, arugula & daikon salad, carrot mash

*SEAFOOD RISOTTO **28**

calamari, shrimp, mussels, peas, saffron rice

*PAN FRIED HALF CHICKEN **26**

horsey potato latkas, shredded carrots & celery, chicken demi-glace

*PORK OSSO BUCO **24**

fresh purple sauerkraut, apple butter, bacon mashed potatoes, apple salad

*OFF THE WHARF M/P

chef's daily whim of fin, farm or vine with local produce

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

Winter Features

Wednesday Night Pasta Prix Fixe 21.95

3 courses, made to order pasta station

Thursday Night Chef's Whim Prix Fixe

3 courses, rotating weekly, starting at 18.95

(GF) made without gluten ingredients

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