

THE WHARF

WINTER LUNCH

*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 **12**

*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

Add to any of the above salads; chicken \$6, shrimp \$10 salmon \$8

APPETIZERS

*CALAMARI **12**

semolina fried, cherry peppers, pomodoro, roasted garlic aioli

*SALMON CEVICHE **14**

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

VEGETABLE CHARCUTERIE **12**

fresh pickled and smoked garden vegetables, babaganoush, vegetarian quenelle

*MBH TUNA TARTARE **16**

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

*PRINCE EDWARD ISLAND MUSSELS **14**

roasted red pepper butter, and fresh basil, toast points

*FRIED BRUSSELS SPROUTS **12**

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

*SHRIMP QUESADILLA **12**

mexican seasoned onions & peppers, shrimp, pepper-jack cheese, salsa sour cream

*HOUSE-MADE POTATO GNOCCHI **16**

bolognese, parmesan

SANDWICHES

*GRILLED SALMON FILET **14**

dill dusted, horseradish sour cream, lettuce, tomato, brioche roll, french fries

*CLASSIC BURGER **16**

montreal seasoned, angus beef, Cabot cheddar, lettuce, tomato, onion, potato roll, french fries

BLT **12**

thick cut bacon, lightly pickled tomato, cress, country white toast, bacon aioli

* CHICKEN FRENCH DIP **14**

marinated & grilled sliced chicken breast, caramelized onions, swiss cheese, grilled sour dough, chicken au jus for dipping, french fries

*ROAST TURKEY CLUB **16**

brined and roasted turkey, bacon, lettuce, tomato, back nine mayo, toasted country white

*CRABBY PATTY **16**

crab cake, avocado mousse, mango slaw, brioche roll, french fries

SMALL PLATES

* CHICKEN COBB SALAD **16**

avocado, red onion, tomatoes, egg, bacon, provolone cheese, honey dijon vinaigrette (GF)

LAO FRIED RICE **12**

peas, carrots, scallions, peppers, onions, egg, sesame oil, siam sauce (GF)

**additions to your rice; chicken \$6, shrimp \$10 salmon \$8 lobster \$10*

*STONY CREEK "BIG CRANKY" FISH N' CHIPS **17**

old bay seasoned french fries, house made tartar sauce

*GRILLED SHRIMP & CORN GRITS **17**

tomato mascarpone polenta, gremolata (GF)

*LAZY MAN'S LOBSTER ROLL **29**

basil, butter poached lobster, lemon zest, French fries

*CHEF'S QUICHE OF THE DAY **16**

garden salad, tarragon vinaigrette

