

# THE WHARF

## SUNDAY BRUNCH

### \*RAW BAR (GF)

Build your own platter, priced per piece, served with champagne, citrus 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**

## SMALL BITES

### CONTINENTAL **15**

mini pastries, fresh sliced fruit, choice of juice, or coffee or hot tea

### CHEESE PLATE **12**

homemade fruit jam, cracker & assorted cheeses

### \*SALMON CEVICHE **14**

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

### \*GRAVLOX BAGEL **12**

house cured salmon, plain bagel, capers, red onion, hard-boiled egg, cream cheese

### \*FRIED BRUSSELS SPROUTS **12**

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

## SALADS

### \*CLASSIC CAESAR **10**

romaine heart, cheese crisps, focaccia croutons, white anchovy

### GARDEN GREENS **10**

blistered tomatoes, creamy Italian vinaigrette

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

*Salmon \$8*

## SIDE BITES

white, wheat, rye, cinnamon raisin toast, english muffin **2**

assortment of mini pastries **5**

banana nut bread **4**

pork sausage link | turkey sausage patty  
applewood smoked bacon **4**

canadian bacon **5**

seasonal sliced fruit salad **6**

## BIG BITES

### \*CURIO BREAKFAST **11**

2 farm fresh eggs, choice of ham, bacon or sausage, breakfast potatoes, white, wheat or rye toast

### \*MADISON OMELET **12**

build your own with spinach, mushrooms, onions, tomatoes, peppers, and cheese served with breakfast potatoes, white, wheat or rye toast

*Add to either of the above; avocado \$2, crab \$4, or lobster \$6*

### \*PRINCE EDWARD ISLAND MUSSELS **16**

garlic, white wine, tomatoes, herbs & toast points

### PANCAKES or FRENCH TOAST **10**

local Connecticut maple syrup, whipped butter  
add blueberries, strawberries or bananas **2**

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

garden salad, tarragon vinaigrette

### EGGS BENEDICT **13**

canadian bacon, poached eggs, hollandaise

### LOBSTER BENEDICT **23**

lobster, poached eggs, lemon dill hollandaise

### \*CLASSIC BURGER **16**

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

### \*CHICKEN COBB SALAD **16**

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

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

basil, butter poached lobster, lemon zest, French fries

### PRIME RIB OR TURKEY **12OZ**

sliced and served "family style", horseradish cream or brown gravy with mashed and seasonal vegetables  
PRIME RIB **26** | TURKEY **18**

## BEVERAGES

selections of juices, espresso, cappuccino, mocha, farmer brother's organic coffee, hot teas, hot chocolate

WE ARE PROUD TO  
SERVE YOU FARM FRESH  
EGGS FROM LAKESIDE  
FARM AND MATTESON  
MAPLE SYRUP

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

*\*Gratuity of 18% will be added to parties of 6 or more*

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