

THE WHARF

SUMMER MENU

***NEW ENGLAND CLAM CHOWDER**
cup 6 bowl 8

SOUP DU JOUR
cup 4 bowl 6

SALADS

Add *Chicken \$6, Shrimp \$10, or *Salmon \$10

***CLASSIC CAESAR 9**
romaine, garlic croutons, shaved parmesan,
caesar dressing (V)

ROASTED BEET SALAD 9
baby arugula, goat cheese, red wine vinaigrette (GF)(V)

GARDEN GREENS 9
grape tomatoes, english cucumbers, carrots (GF)(V)

WATERMELON SALAD 12
honey and pistachio encrusted watermelon, arugula,
dates, feta cheese, pomegranate reduction (GF)

AVOCADO HUMMUS SALAD 14
arugula, hummus stuffed avocado, greek yogurt,
mediterranean spices, pomegranate reduction,
grilled naan (V)

APPETIZERS

***SHRIMP COCKTAIL 20**
6 pieces, cocktail sauce, lemons (GF)

FRIED BRUSSEL SPROUTS 12
diced apple, bacon, gorgonzola, honey vinaigrette (GF)

***BACON WRAPPED SCALLOPS 15**
arugula, reaper maple syrup

***PRINCE EDWARD ISLAND MUSSELS 15**
roasted red pepper butter, and fresh basil, toast points

***MBH TUNA TARTARE 18**
sashimi grade tuna, english cucumbers, avocado,
sriracha aioli, kettle chips (GF)

MEZZE PLATE 15
hummus, tzatziki, marinated feta & olives, grilled pita
(V)

SANDWICHES

all include house-made kettle chips

***CLASSIC BURGER 16**
angus beef, cabot cheddar, lettuce, tomato, onion,
brioche roll

***CALIFORNIA CHICKEN CLUB 16**
avocado, bacon, lettuce, tomato, garlic aioli, brioche roll

***BLACKENED SALMON SANDWICH 18**
lettuce, tomato, lemon aioli, brioche roll

***HOT LOBSTER ROLL 28**
6 oz butter poached, lemons

PAN SEARED SCROD SANDWICH 16
lemon aioli, lettuce, tomato, brioche roll

CHICKEN SALAD CROISSANT 13
apples, walnuts, grapes, red onion, mostardo aioli

PASTRAMI SANDWICH 17
thinly sliced, baby swiss, guinness whole grain mustard,
rye bread

ENTREES

SPINACH & FETA QUICHE 16
garden green side salad (V)

BACON & SWISS QUICHE 16
garden green side salad

SALMON NICOISE 19
greens, haricots verts, fingerling potatoes, heirloom
cherry tomatoes, greek olives, hard-boiled egg, lemon
vinaigrette (GF)

***ROASTED HALF CHICKEN 24**
pan gravy, fingerling potatoes, grilled asparagus (GF)

***GRILLED FILET 36**
wild mushrooms, garlic mashed red bliss potato,
haricot vert (GF)

***NEW ENGLAND BAKED SCROD 24**
breadcrumbs, lemon, white wine, herbed jasmine rice,
asparagus

***GRILLED SALMON 24**
blistered tomatoes, garlic, white beans, haricot verts,
fingerling potatoes, pesto, balsamic reduction (GF)

***TWIN RACK OF LAMB 28**
herb crusted, red wine reduction fingerling potatoes,
grilled asparagus (GF)

***GRILLED SWORDFISH 28**
mango pineapple, cucumber and lime salsa, herbed
jasmine rice (GF)

***STEAMED LOBSTER 36**
corn, red bliss potato, butter, lemons (GF)

FARMSTAND LINGUINI 19
sauté of summer vegetables, fresh herbs, white wine,
garlic, capers, grana Padano (V)
Add *Chicken \$6, Shrimp \$10, or *Salmon \$10

***ZUPPA DI PESCE 26**
clams, mussels, shrimp, scrod, tomato basil broth,
grana padano (GF)

LAO 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,
shrimp \$10, salmon \$8 lobster \$10

BUTCHER BLOCK MP
chef's daily selection of top choice meat
seasonal summer pairings

OFF THE WHARF MP
chef's daily catch
seasonal summer pairings

(GF) made without gluten ingredients (V) vegetarian

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