

THE WHARF

FALL MENU

SOUPS

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

SOUP DU JOUR
cup 5 bowl 7

SALADS

add *chicken \$6, *shrimp \$10, or *salmon \$10

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

BUTTERNUT SQUASH SALAD 12
roasted, seasoned squash, dried cranberries, arugula,
toasted pepitas, pumpkin vinaigrette, peppercorn goat
cheese crostini (V)

GARDEN GREENS 9
grape tomatoes, english cucumbers, carrots,
dijon vinaigrette (VG) (GF)

***ASIAN CHICKEN SALAD 18**
teriyaki glazed chicken breast, seasonal vegetables,
shitake mushrooms, cucumber, crispy rice noodles,
crunchy wonton ribbons, ginger vinaigrette

APPETIZERS

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

BRUSSEL SPROUTS 12
crispy brussel sprouts, 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

***DUCK CONFIT QUESADILLA 18**
pickled onions, carrots, jalapenos, monterey jack,
cabot cheddar, flour tortilla

MEZZE PLATE 15
hummus, baba ganoush, muhammara, feta, olives,
grilled pita (V) *contains walnuts*

SANDWICHES

all include house-made kettle chips

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

***CHICKEN SALAD CROISSANT 16**
almonds, grapes, bacon, lettuce, tomato, tarragon aioli

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

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

***SCROD SANDWICH 16**
pan-seared, lemon aioli, lettuce, tomato, brioche roll

SOUTHWEST BLACK BEAN BURGER 16
quinoa, caramelized onions, poblanos, lettuce, tomato,
sriracha aioli, brioche bun (V)

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

SHORT RIB GRILLED CHEESE 17
cabot cheddar, texas toast

ENTREES

QUICHE 16
sausage, oven-dried tomatoes, broccoli rabe, garden
green side salad

SHORT RIBS 28
braised, wild mushroom cabernet demi-glace, garlic
mashed potatoes, baby carrots

***PORK TENDERLOIN 24**
grilled, house made apple chutney, broccoli rabe, garlic
mashed potatoes, apple cider whole grain mustard
demi-glace

***PESTO CHICKEN 24**
pan-seared chicken breast, sautéed mediterranean
vegetable ragout, potato gnocchi

***12 OUNCE NY STRIP 34**
rosemary & peppercorn crusted, garlic mashed
potatoes, asparagus

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

***SALMON 24**
seared, florentine, white wine, butter and garlic, capers,
olives, wild rice (GF)

***DUCK A L'ORANGE 34**
long island duck, wild rice, baby carrots (GF)

***SWORDFISH 28**
grilled, broccoli rabe, chorizo, white bean hash, old bay
broth

FARMSTAND LINGUINI 19
sauté of seasonal vegetables, fresh herbs, white wine,
garlic, capers, grana padano (V)
add *chicken \$6, *shrimp \$10, or *salmon \$10

LAO FRIED RICE 20
peas, carrots, mushrooms, scallions, peppers, corn, egg,
sesame oil, sweet chili sauce, tamari sauce (GF)
*additions to your rice: chicken \$6, duck confit \$8,
pork \$6, *shrimp \$10, salmon \$10, lobster \$15

TANDOORI CAULIFLOWER STEAK 20
chickpeas, tomato, spinach, caramelized onion, garlic,
coconut milk, curry paste, wild rice (VG) (GF)

***OFF THE WHARF MP**
chef's daily catch
seasonal fall pairings

SNAP TO JOIN OUR EMAIL LIST



(GF) made without gluten ingredients (V) vegetarian (VG) vegan

*Consuming raw or undercooked food may increase the risk of foodborne illness. 18% gratuity added to parties with 6 or more guests.