

# 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, cream cheese, sour  
cream, feta, flour tortilla, green goddess & sriracha  
dipping sauces

**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.*