

THE WHARF

WINTER 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 SQUASH SALAD 12

seasoned squash, dried cranberries, arugula, toasted pepitas, pumpkin vinaigrette

GARDEN GREENS 9

grape tomatoes, english cucumbers, carrots, balsamic vinaigrette (GF)(V)

*ASIAN CHICKEN SALAD 18

edamame, shitake mushrooms, cucumber, pickled carrot & radish, kale, rainbow chard, ginger vinaigrette

APPETIZERS

*SHRIMP COCKTAIL 20

6 pieces, cocktail sauce, lemons (GF)

FRIED BRUSSELS SPROUTS 12

diced apple, bacon, gorgonzola, honey vinaigrette (GF)

*BACON WRAPPED SCALLOPS 15

reaper maple syrup, candied bacon crumbles

*PRINCE EDWARD ISLAND MUSSELS 15

roasted red pepper butter, and fresh basil, toast points

ARTISANAL CHEESE BOARD 18

3 selections of cheese, dried fruit, pistachios, onion jam, crostini

*MBH TUNA TARTARE 18

sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips (GF)

MEZZE PLATE 15

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

SANDWICHES

all include house-made kettle chips

*CLASSIC BURGER 16

angus beef, cabot cheddar, lettuce, tomato, onion, brioche roll

*CHICKEN SALAD CROISSANT 16

Almonds, grapes, bacon, lettuce, tomato, tarragon aioli

*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)

*REUBEN 17

corned beef, baby swiss, sauerkraut, russian dressing, grilled rye bread

*SHORT RIB GRILLED CHEESE 17

cabot cheddar cheese, Texas toast

ENTREES

*PETITE FRITTATA 16

spinach, roasted red peppers, shallots, fingerling potato coins, feta, garden side salad (V)

*BRAISED SHORT RIBS 28

cabernet braise, stewed root vegetables, cipollini onions, pureed parsnips

*PORK LOIN SCALOPPINE 24

herbed apple pistachio stuffing, natural pan jus, garlic mashed potatoes

*CHICKEN MARSALA 24

pancetta, wild mushrooms, roast cipollinis, pappardelle

*14 OZ. PRIME NY STRIP 36

Gorgonzola compound butter, garlic mashed potatoes, asparagus

*NEW ENGLAND BAKED SCROD 24

breadcrumbs, lemon, white wine, wild rice, asparagus

*GRILLED SALMON 24

Citrus gremolata, blood orange vinaigrette, french lentils.

*DUCK A L'ORANGE 34

Long island duck, wild rice, baby carrots (GF)

*GRILLED SWORDFISH 28

Rainbow swiss chard, chorizo & white bean hash, Old Bay broth

FARMSTAND LINGUINI 19

saute of winter 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, general tso's and tamari sauce (GF)

*additions to your rice; chicken \$6, shrimp \$10, salmon \$10 lobster \$15

TANDOORI CAULIFLOWER STEAK 20

Chickpeas, tomato, spinach, caramelized onion, garlic, coconut milk, curry paste over wild rice (V)

OFF THE WHARF MP

chef's daily catch
seasonal fall 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.