

# THE WHARF

## APPETIZERS

**MEZZE PLATE** hummus, baba ghanoush, muhammara, feta, olives, grilled pita, *contains walnuts* 15

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

**ARTISINAL CHARCUTERIE BOARD** meat & local cheeses, dried fruits, marcona almonds, mustard, crostini 25

**CRAB CAKE** lump crab, mayonnaise, dijon, celery, red peppers, panko, old bay, celery root slaw, remoulade, kettle chips 16

**\*SCALLOP & SHRIMP CEVICHE** lime, red onion, jalapeno, cilantro, kettle chips 18

## RAW BAR

served with champagne mignonette, cocktail sauce, lemon, tabasco

**CHILLED JUMBO SHRIMP** 4 ea

**\*OYSTERS**, rotating selection 4 ea

**\*CONNECTICUT LITTLENECK CLAMS** 3 ea

## SOUP

**NEW ENGLAND CLAM CHOWDER** cup 7 bowl 9

**SOUP DU JOUR** cup 5 bowl 7

## SALADS

**CLASSIC CAESAR** romaine, garlic croutons, shaved parmesan, caesar dressing 10

**CAPRESE SALAD** fresh mozzarella, vine-ripened tomatoes, basil, aged balsamic glaze, EVOO 15

**WILD ARUGULA SALAD** grape tomato, watermelon radish, parmesan, sherry vinaigrette 13

**COBB SALAD** egg, bacon, red onion, avocado, tomatoes, vermont cheddar, spring mix, bleu cheese dressing 15

*To any salad, add grilled chicken breast \$8, shrimp \$12, or salmon \$14*

## LAND AND SEA

**\*PRIME 14 oz. NY STRIP** 45

cipollini bordelaise, asparagus, fines herbes fingerling potatoes

**DUCK A L'ORANGE** 34

long island duck, wild rice, baby carrots

**SLOW BRAISED SHORT RIBS** 32

cabernet demi-glace, roasted garlic mashed potato, asparagus

**CIOPPINO** 34

mussels, clams, cod, shrimp, tomato fennel broth, garlic crostini

**\*HERB GRILLED SALMON** 28

charred corn salsa, french beans, roasted garlic mashed potato, crème fraiche

**NEW ENGLAND ROASTED COD** 28

seasoned breadcrumbs, jasmine rice, julienne vegetables, white wine, lemon, butter

## FARMSTAND

**LAOS FRIED RICE** peas, carrots, mushrooms, scallions, peppers, corn, egg, sesame oil, sweet chili sauce 23

**FARMSTAND LINGUINE** sauté of spring vegetables, fresh herbs, white wine, garlic, capers, grana padano 22

*To any of the above, add chicken \$8, shrimp \$12, salmon \$14, or lobster tail \$18*

## HAND-HELDS

**HOT LOBSTER ROLL** 6 oz butter poached, lemons, coleslaw 32

**\*BLACKENED SALMON SANDWICH** lemon basil aioli, romaine, tomato, brioche roll 18

**WALDORF CHICKEN SALAD CROISSANT** walnuts, grapes, apples, tarragon aioli, tomato, arugula 17

**\*CLASSIC BURGER** angus beef, cabot cheddar, pickled red onion, tomato, romaine, secret sauce, brioche roll 18

*substitute Beyond Burger 3*