

# 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  
**SPICED BUTTERNUT SQUASH SALAD** baby arugula, dried cranberries, pepitas, grape tomatoes, chevre cheese, maple pumpkin vinaigrette 18

*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 herbs fingerling potatoes
- CARIBBEAN JERK PORK TENDERLOIN** 30  
steamed wild rice, heirloom baby carrots, mango chutney
- 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
- PAN SEARED AHI TUNA** 32  
sesame crust, seaweed salad, wasabi & soy sauce

## 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*