

THE WHARF

SPRING DINNER

*RAW BAR

build your own platter, priced per piece, served with champagne mignonette, cocktail sauce

oysters **3**

littleneck clams **2**

prawns **4**

*NEW ENGLAND CLAM CHOWDER

cup **6** bowl **8**

SOUP du JOUR

cup **4** bowl **6**

SALADS

GARDEN GREENS 7

cherry tomato, radish, cucumber, balsamic vinaigrette

CLASSIC CAESAR 8

romaine heart, grana padano, white anchovy

PORK BELLY SALAD 14

arugula & Belgian endive, cara cara oranges, watermelon radish, blood orange vinaigrette

ARUGULA SALAD 7

lemon, olive oil, sea salt, fresh ground pepper, pignolis, shaved parmesan reggiano

APPETIZERS

*CALAMARI 12

semolina fried, cherry peppers, chorizo, pomodoro, roasted garlic aioli

*PRINCE EDWARD ISLAND MUSSELS 14

garlic, white wine

or

dijon style: rosemary, thyme, garlic, white wine, dijon mustard, butter, parsley

*BEEF EMPANADA 14

slow-braised short ribs, caramelized onions, boursin aioli

*MBH TUNA TARTARE 16

sashimi grade tuna, english cucumbers, avocado, sriracha aioli, kettle chips

MEZZE PLATE 13

black bean hummus, corn pico de gallo, cotija cheese, pickled fresno peppers, grilled naan bread

*PULLED PORK BRUSCHETTA 14

burnt orange BBQ sauce, classic slaw

FRIED BRUSSELS SPROUTS 12

cortland apples, bacon, gorgonzola, honey vinaigrette

HEIRLOOM CAPRESE 16

burrata, truffle salt, EVOO, balsamic drizzle, pistou

SPRING BEETS 14

goat cheese, hazelnut mousse, herb pesto, bed of Arugula

ENTREES

*PAN-SEARED SCALLOPS 31

roasted cauliflower mash, sautéed spring vegetables, toasted tarragon oil

*SHRIMP & SCALLOP CASINO 24

red & green peppers, garlic, pancetta, parmesan, linguine

*NORTH AMERICAN SALMON 24

spinach and parmesan risotto, slow roasted grape tomato cream sauce

*BRAISED BBQ SHORT RIBS 25

cumin and white bean puree, asparagus, cabernet demi glaze

*STEAK AU POIVRE TAGLIATELLE 22

steak tips, mushrooms, brandy and black peppercorn cream, wilted arugula

CHANA MASALA 18

chickpeas, onions, tomatoes, indian spices, jasmine rice, grilled naan

*PRIME NEW YORK STRIP 34

14 oz. 21 day aged, roasted garlic smashed potato, grilled asparagus, chipotle butter, crispy leeks

*ROASTED COD 22

herbed panko crust, grilled lemons, wild rice pilaf, roasted asparagus, grilled lemon

*PAN SEARED DUCK BREAST 27

chinese 5 spice rub, wild rice, braised bok choy, plum and syrah reduction

*BAKED STUFFED SHRIMP 25

crabmeat stuffing, herbed jasmine rice, seasonal vegetables, white wine butter sauce

*SWORDFISH MEDITERRANEAN 26

olives, oven-dried tomatoes, artichokes, spinach, french lentils, preserved lemon vinaigrette

*FILET MIGNON 37

olive oil mashed potatoes, pickled spring vegetables, roasted tomato cream

*ZUPPA DI PESCE 26

clams, mussels, shrimp, mélange of fresh caught fish, tomato basil broth, grana Padano

*MARSALA CHICKEN 24

pan seared chicken breast, sautéed pancetta & marsala wine, wild mushroom risotto, haricot vert

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*