

# THE WHARF

## SPRING LUNCH

### \*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

### ASIAN CALAMARI SALAD 16

Crispy calamari, cherry peppers, chorizo, arugula, Julienned vegetables, Thai chili sauce

*Add to any of the above salads:*

*chicken \$6, shrimp \$9 salmon \$7*

## APPETIZERS

### CALAMARI 12

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

### MEZZE PLATE 13

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

### \*MBH TUNA TARTARE 16

Sashimi grade tuna, English cucumbers, avocado, sriracha aioli, kettle chips

### \*BEEF EMPANADA 14

Slow-braised short rib, caramelized onions, boursin aioli

### \*PRINCE EDWARD ISLAND MUSSELS 14

Garlic, white wine

Or

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

### \*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

## SANDWICHES

### BLACKENED SALMON BURGER 14

cucumber ribbons, lemon drop pepper & basil aioli, potato roll, french fries

### \*FRENCH DIP 14

shaved prime rib, provolone cheese, caramelized onions, garlic aioli, rustic roll, au jus, French fries

### \*CLASSIC BURGER 14

angus beef, Connecticut cheddar, lettuce, tomato, onion, potato roll, French fries

### \*FRENCH ONION BURGER 16

stewed onions, swiss & provolone cheese, A1 aioli, potato roll

### \*CHICKEN SALAD WRAP 12

curry spices, arugula, tomato,

### \*SHORT RIB GRILLED CHEESE 16

cabot sharp cheddar cheese, au jus

### \*CHICKEN SWARMA WRAP 12

mediterranean spiced chicken, red onion, tzatziki, tomatoes, lettuce, French fries

### \*GRILLED SWORDFISH CLUB 17

fresh tomato, bacon, arugula, lemon aioli

### \*CRABMELT 16

crabmeat salad, Applewood smoked bacon, Swiss cheese, sourdough

### \*CHICKEN BURGER 14

house ground chicken breast, jalapenos, sriacha aioli, provolone cheese, potato roll

## SMALL PLATES

### \*CORDON BLEU COBB SALAD 16

avocado, red onion, tomatoes, egg, bacon, grilled chicken, swiss cheese, dijon vinaigrette

### \*SHRIMP & CLAM CASINO 18

bell peppers, garlic, onions pancetta, white wine and parmesan broth, linguine

### \*FISH N' CHIPS 17

French fries, house made tartar

### \*PROVENCAL SHRIMP & GRITS 17

olives, capers, artichokes tomatoes, white wine, butter, fine herbs

### \*LOBSTER ROLL 27

butter poached, French fries

### \*LOBSTER QUICHE 19

garden salad, lemon vinaigrette

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