



Starters

Cheese and Charcuterie Board

Selection of Gourmet Meats and Cheeses

Crab Cake

Arugula Salad, Grilled Lemon, Red Pepper Coulis

Seared Ahi Tuna

Thinly Sliced, Asian Slaw, Wasabi Paste

Short Rib Bites

Sweet Potato Waffle, Roasted Pablano Relish, cilantro

Coconut Shrimp

Shaved Coconut, Mandarin Sauce

Crab & Shrimp Mac & Cheese

Sherry, Fontina, Cream, Seasoned Bread Crumb, Truffle Oil

Sicilian Calamari

Banana Peppers, Black Olives, Capers

Crab Bruschetta

Crab Meat, Tomato, Red Onion, Garlic, Olive Oil, Basil, Balsamic Glaze

Fried Mozzarella

Freshly Breaded, Served With Marinara

Sea Scallops

Bacon and Onion Relish, Red Pepper Coulis

Soups & Salads

New England Clam Chowder

French Onion Soup

Caesar Salad

Romaine, Parmesan, Garlic Croutons

Caprese Stack

Tomato, Fresh Mozzarella, Basil, Balsamic Reduction

Raw Bar

CLAMS ON THE HALF SHELL ½ dozen • dozen

RAW OYSTERS - Ask your server for selection

THE WHARF COLD COMBO shrimp cocktail, clams on the 1/2, raw oysters

STEAMERS white wine garlic sauce

PEI MUSSELS served in a spicy marinara or white wine garlic sauce

CLAMS CASINO top necks, with a spiced bacon, peppers, onions stuffing

OYSTERS ROCKEFELLER fresh oysters, spinach and cheese blend

BAKED CLAMS top necks, garlic, parsley, red pepper, black pepper, evoo

SNOW CRAB LEGS 1 LB. OF ALASKAN SNOW CRAB LEGS

WHARF SEAFOOD COMBO

Oyster Rockefeller, clams casino, dungeness crab cluster

U-PEEL SHRIMP

Cocktail sauce and lemon



Seafood Specialties

BROILED CRAB CAKES super lump crab, grilled asparagus, red pepper coulis

SEAFOOD ALLA VODKA penne in a creamy vodka sauce topped with prosciutto, super lump crab and shrimp

BLACKENED MAHI MAHI mango chile sauce, herb mashed, grilled asparagus

PEPPER CRUSTED SEARED AHI TUNA rice, grilled radicchio, soy ginger sauce, wasabi oil

SEARED SEA SCALLOPS local scallops, citrus risotto, grilled asparagus

SHRIMP SCAMPI white wine, lemon garlic, butter

SEAFOOD RISOTTO sautéed gulf shrimp, local scallops, citrus risotto

SALMON OSCAR fresh salmon, super lump crab meat, garlic mashed, grilled asparagus,

SHRIMP AND SCALLOP PARMESAN house marinara, mozzarella, parmesan over linguini

CIOPINNO (fisherman's stew) clams, mussels, shrimp, fresh fish, rich tomato broth topped with crab

Twin Lobster Tails twin 4 oz. broiled lobster tails, garlic mashed, grilled asparagus

FRESH CATCH OF THE DAY chef's preparation



Jersey Shore Classics

FRIED CRAB CAKES Super lump crab, lightly breaded and fried to a golden brown

FRIED GULF SHRIMP butterflyed, lightly breaded and fried to a golden brown

BROILED OR FRIED FLOUNDER local flounder, fried or broiled with white wine and butter

BROILED OR FRIED COMBINATION flounder, shrimp, scallops and crab cake broiled in white wine or lightly fried

STUFFED FLOUNDER broiled flounder stuffed with crab imperial

WHARF CHICKEN roasted red peppers, sauteed spinach, olive oil, garlic, parmesan over linguini

CHICKEN MARSALA seared chicken breast, wild mushroom marsala demi

CHICKEN PARMESAN breast of chicken, breaded and deep fried, mozzarella, marinara

Steaks

FILET MIGNON center cut filet seasoned and seared

PRIME RIB OF BEEF queen cut, seasoned and slow roasted

STEAK NEPTUNE filet tip, seared and topped with sauteed crabmeat, hollandaise, garlic mashed and grilled asparagus

LAND AND SEA filet tip seasoned and seared with a broiled crab cake

STEAK HOUSE BURGER 8 oz. sirloin, seared and topped with carmelized bacon and onion relish, provolone, lettuce, tomato on a brioch bun w/steak fries

NY STRIP STEAK

12 oz. seasoned and chargrilled