



## APPETIZERS

### CORNBREAD

Cornbread with honey butter - 9

### HUMMUS DU JOUR

House-made hummus of the day with toasted pita and vegetable crudité. (V, DF) - 14

### BARBACOA NACHOS

Braised shredded short ribs, seasoned black beans, diced tomatoes, avocado, green onions, cheddar cheese, chipotle aioli, pickled jalapeños, sour cream, cilantro and corn tortilla chips. (GF) - 18

### WHARF WINGS

Choice of Lemon Pepper, Sweet Chili, or Buffalo. (GF, DF) - 16

### SPINACH ARTICHOKE DIP

Spinach and artichoke served with corn tortilla chips. - 16

### FRIED CALAMARI

Golden fried rings and tentacles with cherry peppers and chipotle aioli. (GF Option) - 19

### CEVICHE\*

Mahi Mahi, shrimp, jalapeños, tomatoes, red onions, cilantro, sliced avocados served with tortilla chips. (GF, DF) - 20

### FULL SAIL SHRIMP COCKTAIL

Five large poached shrimp, house-pickled vegetables, olives, cocktail sauce, and lemon. (GF, DF) - 20

### OYSTERS\*

Daily selection of oysters on the half shell, house-mignonette, Wharf cocktail sauce, horseradish, and lemon. (GF, DF) - 22/40

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## SOUPS

### NEW ENGLAND CLAM CHOWDER

Chopped clams, bacon, celery, onion, potato, and cream. (GF) - 12

### BROCCOLI CHEDDAR SOUP

Broccoli, cheddar cheese, carrots in a chicken stock and heavy cream. - 10

### GUMBO

Chicken, sausage, celery, bell peppers, onions and okra served with white rice. - 12

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## SALADS

CHOICE OF PROTEIN ADDITIONS: GRILLED CHICKEN 8 | SHRIMP 12 | SALMON 20 | STEAK TIPS 16

### HOUSE SALAD

Mixed greens, shredded carrots, grape tomatoes, cucumbers, and radishes dressed with champagne vinaigrette. (GF, V, DF) - 12

### CAESAR SALAD

Crisp romaine with house-made Caesar dressing topped with shaved parmesan and crispy croutons. - 13

### ROASTED VEGETABLE SALAD

Potatoes, sweet potatoes, eggplant, bell peppers, zucchini, red onions, kale, cheddar cheese, tomatoes, and sunflower seeds with balsamic oregano dijon vinaigrette. (GF) - 16

### WINTER BEET SALAD

Roasted red and golden beets tossed with baby mixed greens, tomatoes, red onions, candied pecans, crumbled blue cheese and a herb vinaigrette. - 16

MENU CURATED BY AHMED AICHAOUI, EXECUTIVE CHEF

GF - GLUTEN FREE | GF OPTION - MODIFIED GLUTEN FREE UPON REQUEST | V - VEGETARIAN | DF - DAIRY FREE

BEFORE PLACING YOUR FOOD ORDER, PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES. MARTINGALE WHARF IS NOT A GLUTEN FREE FACILITY. CROSS-CONTAMINATION MAY OCCUR. \*CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS. 20% GRATUITY ADDED FOR PARTIES OF 6 OR MORE

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# HANDHELDS

CHOICE OF FRENCH FRIES, TORTILLA CHIPS, OR COLESLAW

SUBSTITUTES: GLUTEN FREE BREAD UPON REQUEST \$2 | SWEET POTATO FRIES \$4 | HOUSE SALAD \$4

## WHARF BURGER\*

Char-grilled ground chuck, topped with lettuce, tomato, and onion. (GF Option, DF) - 16  
Additions: Cheddar, Swiss, or American Cheese \$1 | bacon or avocado \$2 | caramelized onions \$1 | extra patty \$9

## VEGGIE BURGER

Black beans, celery, red bell peppers, onions, garlic, lettuce, tomato, and chipotle aioli. (GF Option, V, DF) - 13

## PORTOBELLO SANDWICH

Grilled portobello, caramelized onions, goat cheese, baby spinach, Caesar dressing, ciabatta roll. (GF Option) - 14

## BLACKENED MAHI MAHI TACOS

Three warm corn tortillas stuffed with shredded cabbage, tomato, fresh cilantro and blackened Mahi Mahi, drizzled with jalapeño cream. (GF) - 20

## HADDOCK SANDWICH

Hand-dredged haddock fillet, fried crisp, topped with creamy house slaw, served on a bulkie roll. (GF Option) - 20

## SALMON BLT\*

Char-grilled salmon fillet, smoked bacon, lettuce, tomato, and roasted garlic aioli, served on grilled sourdough. (GF Option) - 28

## NEW ENGLAND LOBSTER ROLL

5oz. local lobster meat with choice of chilled mayonnaise or warm butter, served on a toasted brioche split roll. - MKT Price

## ENTREES

### BAKED HADDOCK

A New England tradition with buttery Ritz crackers, rice and sautéed vegetables. - 28

### SAFFRON SHRIMP PAPPARDELLE PASTA

Shrimp with spinach, sun-dried tomatoes, zucchini, shallots, garlic, lemon zest, heavy cream, and saffron. - 29

### PAN ROASTED SALMON

With winter fruit salsa (cranberries, jalapeños, pomegranate, and diced red onions), oven roasted potatoes and vegetable of the day. (GF) - 35

### SHRIMP & GRITS

Shrimp served with Creole sauce (celery, onions, bell peppers, tomatoes, garlic), over creamy cheddar grits. (GF) - 26

### VEGAN RAVIOLI

Faba bean, potato, almond milk, vegan ricotta cheese, spinach, cherry tomato, and marinara sauce. (V) - 25

### CHICKEN CORDON BLEU

Statler chicken stuffed with prosciutto, provolone cheese, served with creamy polenta, chicken jus and green beans. (GF) - 29

### MOROCCAN LAMB CHOPS

Marinated lamb chops with Basmati rice, carrot puree and vegetables of the day. (GF, DF) - 32

### BRAISED SHORT RIBS

Served over creamy mashed potatoes, gastrique, crispy shallots, and grilled rainbow carrots. (GF) - 35

### GRILLED FILET MIGNON\*

With mashed potatoes, sautéed green beans, and herbed demi-glace sauce. (GF) - 49

## FRIED PLATTERS

SERVED WITH FRENCH FRIES, COLE SLAW, TARTAR SAUCE AND LEMON  
SUBSTITUTE SWEET POTATO FRIES \$4

### CHICKEN TENDERS

Hand-breaded and fried tenders. (GF Option) - 16

### FISH & CHIPS

Fried North Atlantic haddock fillet. (GF Option) - 28

### FRIED SHRIMP

Half a pound of hand-battered shrimp with Wharf cocktail sauce. (GF Option) - 23

## SIDES

ASPARAGUS - 8

SEASONAL VEGETABLES - 7

MASHED POTATOES - 5

ROASTED BABY POTATOES - 7

FRENCH FRIES - 6

SWEET POTATO FRIES - 7

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