



MARTINGALE WHARF RESTAURANT & BAR

RAW BAR

LOCAL OYSTERS – 20 HALF/36 DOZEN

Daily selection of locally sourced oysters, house mignonette, Bloody Mary cocktail sauce, horseradish, and lemon.

BOW STREET SEAFOOD TOWER – 125

A dozen local oysters, five jumbo cocktail shrimp, chilled lobster salad, tuna tartar, house mignonette, Bloody Mary cocktail sauce, and lemon.

BLOODY MARY COCKTAIL SHRIMP – 18

Four large poached shrimp, house pickled vegetables, olives, Bloody Mary cocktail sauce, and lemon.

TUNA TARTAR – 18

Fresh local tuna, citrus ponzu, wakame salad, scallion, white and black sesame seeds with wonton chips.

STARTERS & SHAREABLES

NEW ENGLAND CLAM CHOWDER – 9

A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers.

FARMER'S MARKET GAZPACHO – 7

Fresh locally available produce, olive oil, Crème Fraîche, and grilled bread.

MUSSELS MEUNIERE – 18

Butter, white wine, shallots, leeks, and garlic with grilled bread and garlic crème fraîche.

STUFFED BAKED CLAMS – 6 EA.

Fresh local Quahogs, onion, garlic, peppers, brioche, and scallions.

RANCH FRIED CHICKEN WINGS – 16

Pickled vegetables with honey sriracha buffalo sauce.

FALAFEL – 12

Fried and served with herbed yogurt, tahini, and Mediterranean salad.

HUMMUS DE JOUR – 9

Chef's hummus of the day with toasted pita and crudités.

FRIED CALAMARI – 17

Crispy fried tentacles and rings, cherry peppers, key lime aioli.

SALADS

Add to any salad:

Grilled Chicken 8, Grilled Shrimp 10, Salmon 17, Falafel 10, Steak Tips 24

HOUSE SALAD – 6/10

Local greens, carrot, grape tomato, cucumber, radish, with champagne vinaigrette.

SOUTHWEST GRAINS SALAD – 20

Quinoa, black beans, shaved cabbage, avocado, tomatoes, cucumbers, tortilla strips, with key lime aioli.

GREEK CHOP SALAD – 18

Romaine, kalamata olives, cucumbers, tomatoes, preserved lemons, feta cheese, served with an oregano citrus vinaigrette.

COBB SALAD – 18

Chopped Romaine, local greens, chopped bacon, blue cheese, cucumber, grape tomatoes, and hardboiled egg. Choice of dressing.

WHARF CAESAR SALAD – 7/12

Chopped Romaine, shaved parmesan cheese, brioche croutons, caesar dressing.

SPRING CAPRESE SALAD – 18

Local heirloom tomatoes, fresh mozzarella, fresh basil, aged balsamic vinaigrette, and olive oil.

FRIED PLATTERS

FISH AND CHIPS – 24

Eight ounces of North Atlantic haddock fillet, steak fries, coleslaw, with house tartar sauce.

FRIED SHRIMP – 24

Half a pound of hand battered shrimp, steak fries, coleslaw, house tartar, and Bloody Mary cocktail sauce.

ATLANTIC SEA SCALLOPS – 30

Hand dredged sea scallops, steak fries, coleslaw, house tartar sauce, and Bloody Mary cocktail sauce.

CHICKEN TENDER PLATE – 16

Hand breaded tenders, coleslaw, and fries.

HANDHELDS

LOBSTER ROLL – 42

Served chilled with mayonnaise and celery on toasted brioche top split roll.

FALAFEL SANDWICH – 15

Crispy falafel, Mediterranean salad, tabouli, tahini, yogurt sauce, lettuce, and tomato in a pita.

FRIED HADDOCK SANDWICH – 16

Breaded in house dredge, fried crisp, topped with creamy house slaw, served on a potato roll.

SALMON BLT – 24

Atlantic salmon fillet, smoked bacon, lettuce, tomato, roasted garlic aioli, served on griddled sourdough.

GRILLED MAHI TACOS – 18

Three tacos served with shredded cabbage, tomato, key lime garlic aioli, tortillas, and lime wedges.

WHARF SMOKE HOUSE BURGER – 17

House made patty topped with smoked cheddar cheese, bacon, fried leeks, lettuce, tomato, and maple bourbon BBQ sauce on a potato roll.

HOUSE SPECIALS

PAN SEARED SALMON – 32

Pan seared salmon topped with citrus compound butter and sauteed asparagus, served over warm quinoa salad.

HERB CRUSTED BAKED COD – 26

Butter, herbs, and lemon, served over rice pilaf with bacon lardons and blistered tomatoes.

SEARED YELLOW FIN TUNA – 36

Seared local tuna, ginger reduction, brown sugar, soy syrup, and julienne vegetable salad.

STEAK TIPS – 28

Wharf recipe steak tips, flame grilled, summer vegetable medley, served with steak fries.

SIDES

SUMMER VEGETABLE MEDLEY / 6

SAUTÉED ASPARAGUS / 6

YUKON GOLD MASHED POTATOES / 6

STEAK FRIES / 6

SWEET POTATO MEDALLIONS / 6

MEDITERRANEAN SALAD / 6

Consuming raw or undercooked food may increase the risk of food-borne illness.