



MARTINGALE WHARF RESTAURANT & BAR

SOUPS

NEW ENGLAND CLAM CHOWDER – 9

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

LOBSTER BISQUE – 12

A richly flavored smooth and creamy soup made from the shells and garnished with chunks of lobster meat

SALADS

Choice of protein additions:

Grilled Chicken 8 | Grilled Shrimp 10 | Salmon 17 | Steak Tips 24

HOUSE SALAD – 6/10

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

CAESAR SALAD – 7/12

Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing

BEET SALAD – 18

Roasted red and golden beets, pickled onions, grape tomatoes, goat's cheese, herb vinaigrette and mixed greens

WARM SPINACH SALAD – 18

Baby spinach, onion, bell pepper, portobello mushroom, cheddar cheese, pine nuts, and croutons. Served warm, tossed in a Citrus Vinaigrette

HANDHELDS

WHARF BURGER – 15

House made eight ounce patty, topped with lettuce, tomato, and onion
*Additions: Cheddar, Swiss, or Goat's Cheese \$1 | Bacon or Avocado \$2
caramelized onions \$1 | extra patty \$5

FRIED HADDOCK SANDWICH – 16

Hand dredged Haddock fillet, fried crisp, topped with creamy house slaw, served on a potato roll

PORTOBELLO SANDWICH – 18

Grilled Portobello, caramelized onion, goat's cheese, baby spinach, Caesar dressing, ciabatta roll

SALMON BLT – 24

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

FRIED PLATES

CHICKEN TENDERS – 16

Hand breaded tenders served with french fries and coleslaw

FISH AND CHIPS – 24

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

FRIED SHRIMP – 24

Half a pound of hand battered shrimp, french fries, coleslaw, house tartar sauce, and Wharf cocktail sauce

ATLANTIC SEA SCALLOPS – 30

Hand dredged sea scallops, french fries, coleslaw, house tartar sauce, and Wharf cocktail sauce

VEGETARIAN ENTRÉES

GRILLED PORTOBELLO MUSHROOM – 22

Stuffed with farro, squash, kale, and pomegranate seeds. Served with roasted brussels sprouts and a balsamic drizzle

ROASTED BUTTERNUT SQUASH AND APPLES – 24

With brown butter cream and sage gremolata over fresh pappardelle

HARVEST BOWL – 26

Spicy roasted sweet potato, seasoned black beans, fresh avocado, toasted pumpkin seeds, salsa verde, and sriracha aioli over green rice

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

APPETIZERS

ASHORE

SPINACH AND ARTICHOKE 12
Warm dip with toasted pita chips

FLAT BREAD 16
Butternut squash, crisp bacon, cheddar, and sage

KOREAN EGG ROLLS 16
Ground beef, cabbage, and shredded vegetables with a ginger soy dipping sauce *contains peanuts *

WHARF WINGS 16
Choice of Lemon Pepper, Sweet Chili, or Buffalo

BRAISED SHORT RIB NACHOS 20
Braised short rib, seasoned black beans, diced tomatoes, fresh avocado, green onion, cheddar cheese, sriracha aioli, pickled radish, cilantro, and tortilla chips

OFFSHORE

FRIED CALAMARI 17
Crispy fried tentacles and rings, cherry peppers, with Sriracha aioli

FULL SAIL SHRIMP COCKTAIL 18
Four large poached shrimp, house pickled vegetables, olives, and lemon

RED CURRY MUSSELS 18
Red curry paste, coconut milk, tomatoes and aromatics

LOCAL OYSTERS 20 / 36
Daily selection of locally sourced oysters on the half shell, house mignonette, Wharf cocktail sauce, horse-radish, and lemon

A' LA CARTE

ASHORE

BRAISED BONELESS SHORT-RIB 22
with Red wine Demi-glace

HERB ROASTED HALF CHICKEN 24
with rosemary jus

STEAK TIPS 26
Flame grilled, Wharf recipe steak tips

PAN SEARED PORK CHOP 30
with Apple Cider Demi-glace

MOROCCAN MARINATED RACK OF LAMB 24 / 45
Half Rack or Full Rack

GRILLED FILET MIGNON 45
with Maître d' butter

OFFSHORE

CRISPY SKIN SALMON 28
with maple walnut compound butter

GRILLED SWORDFISH PICCATA 28
White wine and lemon caper cream

PAN SEARED TUNA 30
with Soy glaze and ginger syrup

SIDES

CILANTRO RICE 5 | **ROASTED BRUSSELS SPROUTS** 6

FRENCH FRIES 6 | **ROASTED BUTTERNUT SQUASH** 8

SPICY ROASTED SWEET POTATOES 6 | **SAUTÉED ASPARAGUS** 8

MASHED RED SKIN POTATOES 6 | **FARRO SALAD** 8
with kale, roasted squash, and pomegranate seeds