



**MARTINGALE  
WHARF  
RESTAURANT & BAR**

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MENU CURATED BY  
Chef Ahmed Aichaoui

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## APPETIZERS

### ASHORE

**CHICKEN NACHOS** – 18

Chicken, seasoned black beans, diced tomatoes, avocado, green onion, cheddar cheese, chipotle aioli, pickled radish, cilantro, and corn tortilla chips. (GF)

**HUMMUS DU JOUR** – 12

Chef's hummus of the day with toasted pita and crudité. (V, DF)

**WHARF WINGS** – 16

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

### OFFSHORE

**FRIED CALAMARI** – 18

Crispy fried rings and tentacles, cherry peppers, with chipotle aioli. (GF OPTION)

**CRAB CAKE** – 18

Lump crab cake pan seared and served with artichoke relish.

**FULL SAIL SHRIMP COCKTAIL** – 20

Four large poached shrimp, house pickled vegetables, olives, and lemon. (GF)

**SUMMER CEVICHE** – 18

Shrimp and scallops with bell pepper, red onion, garlic, cilantro, jalapeno, lime juice, and corn tortilla chips. (GF, DF)

**LOCAL OYSTERS** – 20/36

Daily selection of locally sourced oysters on the half shell, house mignonette, Wharf cocktail sauce, horseradish, and lemon. (GF)

## SOUPS

**NEW ENGLAND CLAM CHOWDER** – 10

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

**FARMER'S MARKET GAZPACHO** – 8

Local produce, olive oil, herbed yogurt, and grilled bread. (GF OPTION, V)

## SALADS

CHOICE OF PROTEIN ADDITIONS:

GRILLED CHICKEN \$8 | GRILLED SHRIMP \$10 | SALMON \$17 | STEAK TIPS \$16

**HOUSE SALAD** – 8/12

Local greens, carrots, grape tomatoes, cucumbers, radish, with champagne vinaigrette. (GF, V, DF)

**CAESAR SALAD** – 9/14

Chopped romaine, shaved parmesan cheese, croutons, Caesar dressing. (GF OPTION)

**WATERMELON AND FETA SALAD** – 18

Lemon marinated watermelon, feta cheese, fresh mint, with a balsamic reduction.

**SOUTHWEST CHOPPED SALAD** – 18

Romaine, tomatoes, corn, avocado, cheddar cheese, red onions, crispy tortilla strips, honey lime vinaigrette. (GF OPTION, V)

**FAR EAST SALAD** – 18

Marinated soba noodles with fresh green cabbage, julienne vegetables, orange segments, crispy wonton strips, with a sesame ginger vinaigrette. (V, DF)

**PLEASE NOTE:** 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 8 OR MORE**

## HANDHELDS

SUBSTITUTE GLUTEN FREE BREAD UPON REQUEST \$2 | SUBSTITUTE SWEET POTATO FRIES \$3

### WHARF BURGER - 18

Eight-ounce freshly ground chuck, topped with lettuce, tomato, and onion, served with french fries. (GF OPTION, DF)  
Additions: Cheddar, Swiss, or American Cheese \$1 | bacon or avocado \$2 | caramelized onions \$1 | extra patty \$8

### CHIPOTLE CHICKEN - 16

Choice of grilled or fried chicken breast with Swiss cheese, lettuce, tomato, and chipotle aioli, served with french fries. (GF OPTION)

### SALMON BLT - 26

Atlantic salmon fillet, smoked bacon, lettuce, tomato, roasted garlic aioli, served on grilled sourdough, served with french fries. (GF OPTION, DF)

### TACO TRIO - 22

Choice of grilled chicken or shrimp, with shredded cabbage, tomato, pickled red onions, and jalapeno crema, in soft corn tortillas, served with french fries. (GF)

### HADDOCK SANDWICH - 20

Hand dredged Haddock fillet, fried crisp, topped with creamy house slaw, served on a potato roll with french fries. (GF OPTION)

### LOBSTER ROLL - 45

Choice of hot butter, or chilled with light mayonnaise, served on a toasted brioche top split roll. (GF OPTION)

## ENTREES

### STEAK TIPS - 29

One pound of flame grilled house marinade tips, served with seasonal vegetables and french fries. (GF)

### COLD FLANK STEAK SALAD - 24

Grilled and chilled seasoned flank steak served medium with citrus chimichurri, avocados, grape tomatoes and red onions. (GF)

### PAN SEARED LEMON-THYME SCALLOPS - 38

Four large sea scallops served with pineapple salsa and roasted red pepper puree. (GF)

### BAKED HADDOCK - 28

Local haddock fillet topped with seasoned Ritz crumbs baked golden brown, served with house rice and seasonal vegetables.

### CRAB CAKES - 36

Two lump crab cakes with seasonal vegetables and house rice served with artichoke relish.

### PAN ROASTED SALMON - 32

Topped with ponzu butter and served over warmed soba noodle salad.

## FRIED PLATTERS

ALL FRIED PLATTERS CAN BE MODIFIED TO BE GLUTEN FREE UPON REQUEST | SUBSTITUTE SWEET POTATO FRIES \$3

### CHICKEN TENDERS - 16

Crispy tenders served with coleslaw and french fries.

### FISH AND CHIPS - 26

North Atlantic Haddock fillet with house tartar sauce, served with coleslaw and french fries.

### FRIED SHRIMP - 24

Half a pound of, hand dredged, baby Gulf of Maine shrimp with Wharf cocktail sauce, served with coleslaw and french fries.

### FRIED WHOLE BELLY CLAMS - MKT PRICE

Served with coleslaw and french fries.

### FISHERMAN'S PLATTER - 36

Combination of fried haddock, shrimp, and whole belly clams, served with coleslaw and french fries.  
(No seafood substitutions)

## SIDES

HOUSE RICE / 5

SEASONAL VEGETABLES / 5

FRENCH FRIES / 5

SWEET POTATO FRIES / 7

COLESLAW / 2

SOBA NOODLE SALAD / 6

GF - GLUTEN FREE | GF OPTION - CAN BE MODIFIED GLUTEN FREE UPON REQUEST

V - VEGETARIAN | DF - DAIRY FREE

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