



**MARTINGALE
WHARF
RESTAURANT & BAR**

MENU CURATED BY

Culinary Director Rob Piccirilli and Chef Ahmed Aichaoui

APPETIZERS

ASHORE

CHICKEN NACHOS – 16

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 – 17

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

CRAB CAKE – 16

Lump crab cake pan seared and served with artichoke relish.

FULL SAIL SHRIMP COCKTAIL – 18

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 – 9

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 – 6/10

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

CAESAR SALAD – 7/12

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 - 16

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 - 24

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

TACO TRIO - 18

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 - 18

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 - 28

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 - 36

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

BAKED HADDOCK - 26

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

CRAB CAKES - 34

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

PAN ROASTED SALMON - 30

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 - 24

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 SCALLOPS - 24

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

FRIED WHOLE BELLY CLAMS - MKT PRICE

Served with coleslaw and french fries.

FISHERMAN'S PLATTER - 32

A combination of fried haddock, shrimp, scallops, 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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