

MARTINGALE WHARF

OFFSHORE STARTERS

FRIED CALAMARI

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

CRAB CAKE

Lump crab cake pan seared and served with remoulade sauce. | 21

RED CURRY MUSSELS

Red curry paste, coconut milk, tomatoes and aromatics. (GF Option) | 20

CEVICHE*

Mahi Mahi, shrimp, jalapenos, tomatoes, red onions, cilantro, sliced avocados served with tortilla chips. (GF, DF) | 21

TUNA TARTARE*

Ahi Tuna, avocado, scallions, sesame seeds, soy sauce, lemon zest and seaweed salad. (DF) | 20

FULL SAIL SHRIMP COCKTAIL

Five large poached shrimp, house-pickled vegetables, olives, cocktail sauce, and lemon. (GF, DF) | 21

OYSTERS*

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

WHARF SEAFOOD TOWER | 150

One dozen daily selection of oysters on the half shell, house-mignonette, Wharf cocktail sauce, horseradish, and lemon. One dozen shrimp cocktail. 5 oz. of chilled lobster meat with mayonnaise. Ahi Tuna Tartare, avocado, scallions, sesame seeds, soy sauce, lemon zest and seaweed salad.

ASHORE STARTERS

CHICKEN NACHOS

Chicken, seasoned black beans, diced tomatoes, avocado, green onion, cheddar cheese, chipotle aioli, pickled jalapeños, sour cream, cilantro and corn tortilla chips. (GF) | 18

HUMMUS DU JOUR

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

WHARF WINGS

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

SOUPS

NEW ENGLAND CLAM CHOWDER

Chopped clams, bacon, celery, onion, potato, and cream. (GF) | 14

LOBSTER BISQUE

Carrots, celery, tomato paste, heavy cream, lobster meat. | 14

SHRIMP GAZPACHO

Pan-seared shrimp, tomato, cucumber, red onions, red bell peppers, garlic, tomato juice, herbed yogurt and grilled bread. (GF option, DF option) | 13

SALADS

CHOICE OF PROTEIN ADDITIONS: GRILLED CHICKEN 10 | 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

WATERMELON SALAD

Diced watermelon, arugula, goat cheese, mint and balsamic vinaigrette. (GF, DF option) | 16

MEDITERRANEAN SALAD

Romaine lettuce, chickpeas, cucumbers, tomatoes, bell peppers, kalamata olives, onion, parsley, cilantro, and feta cheese with a Greek vinaigrette. (GF) | 16

SOUTHWEST CHOP SALAD

Romaine, mixed greens, tomatoes, corn, avocado, cheddar cheese, red onions, crispy tortilla strips, chopped bacon and honey lime dressing. | 18

KALE SALAD

Cantaloupe, pistachio, Dijon vinaigrette and bleu crumbles. (GF) | 14

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

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

CHIPOTLE CHICKEN

Choice of grilled or fried chicken with cheddar cheese, lettuce, tomato, and chipotle aioli, served on a warm bulkie roll. (GF) | 16

FALAFEL SANDWICH

Garbanzo beans, parsley, cilantro, onions, tahini sauce, taziki sauce, lettuce, tomato and pita bread. | 14

BLACKEN MAHI MAHI TACOS

Three warm corn tortillas, shredded cabbage, tomato, fresh cilantro, pickled red onions 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) | 21

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

PAN-SEARED COD

Parmesan and herb-crusted cod, cherry tomatoes, shallots, garlic, fingerling potatoes and garlic butter sautéed kale. | 35

BAKED HADDOCK

A New England tradition with buttery Ritz crackers, rice and garlic butter sautéed haricots verts. | 29

SEARED TUNA*

Soba noodles, green and red bell peppers, snow peas, cabbage, wonton strips in a special Asian sauce. (DF) | 32

PAN-ROASTED SALMON

Garlic butter sautéed asparagus, bacon and corn salsa and creamy tarragon sauce. (GF) | 38

LOBSTER RAVIOLI

With sautéed spinach and sun-dried tomatoes in an Americano sauce. | 39

VEGAN RAVIOLI

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

CRAB CAKES

Served with mango pineapple salsa, garlic butter sautéed broccolini and remoulade sauce. (DF) | 45

FRUITTI DI MARE

Clams, mussels, shrimp, scallops, rosa linguine, and Arrabbiata sauce. | 41

MOROCCAN BAKED CHICKEN BREAST

Cornish hen, kalamata olives, shitake mushrooms, onions, garlic, herbs, preserved lemon served with Moroccan bread. (DF) | 28

KOREAN BBQ*

Grilled short ribs marinated in soy sauce, sesame oil, onions, garlic, apples, brown sugar and ginger, served with garlic butter sautéed broccolini and steamed white rice, kimchi. (GF) | 49

GRILLED FILET MIGNON*

8 oz. filet mignon, gratin, grilled eggplants, and bearnaise sauce. (GF) | 51

CHEF'S PINWHEEL*

Skirt steak, prosciutto, baby spinach, caramelized onions, provolone cheese served with mashed potatoes, garlic butter sautéed asparagus and herbed demi-glace. | 45

GRILLED CHIMICHURRI STEAK*

10 oz skirt steak, chimichurri sauce, mashed potatoes and garlic butter sautéed haricots verts. (GF) | 38

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

FRIED SCALLOPS

North American wild-caught sea scallops. (GF Option) | 45

FISHERMAN'S PLATTER

Combination of fried haddock, shrimp, and scallops. (GF Option) | 49

SIDES

ASPARAGUS | 8

HARICOTS VERTS | 7

BROCCOLINI | 8

MASHED POTATOES | 5

ROASTED BABY POTATOES | 6

FRENCH FRIES | 6

SWEET POTATO FRIES | 7

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