

## STARTERS AND SHAREABLES

<b>NEW ENGLAND CLAM CHOWDER</b> A New England tradition made with bacon, celery, onion, potato, and a side of oyster crackers	<b>8</b>	<b>STUFFED BAKED CLAMS</b> Fresh local Quahogs, onion, garlic, peppers, brioche, scallions	<b>6Ea.</b>	<b>FALAFEL</b> Fried and served with herbed yogurt, tahini, and Mediterranean salad	<b>12</b>
<b>FARMER'S MARKET GAZPACHO</b> Fresh locally available produce, olive oil, Crème Fraiche, grilled bread	<b>6</b>	<b>RANCH FRIED CHICKEN WINGS</b> Pickled vegetables, honey sriracha buffalo sauce	<b>16</b>	<b>HUMMUS DE JOUR</b> Chef's hummus of the day with toasted pita and Crudité	<b>9</b>
<b>MUSSELS MEUNIERE</b> Butter, white wine, shallots, leeks, and garlic with grilled bread and garlic crème fraiche	<b>18</b>	<b>MAPLE BOURBON BBQ FLATBREAD</b> Maple bourbon BBQ sauce, grilled chicken, caramelized onions, red peppers, and smoked cheddar cheese topped with fried leek and bourbon honey drizzle	<b>20</b>	<b>FRIED CALAMARI</b> Crispy fried tentacles and rings, cherry peppers, Key lime aioli	<b>17</b>

## RAW BAR

<b>SPRING CEVICHE</b> 18 Shrimp and scallops with bell pepper trio, marinated in red onion, garlic, cilantro, jalapeno, and lime juice with wonton chips	<b>BOW STREET SEAFOOD TOWER</b> 125 A dozen local oysters, five jumbo cocktail shrimp, chilled lobster salad, spring ceviche, house mignonette, Bloody Mary cocktail sauce, lemon	<b>BLOODY MARY COCKTAIL SHRIMP</b> 18 Four large poached shrimp, house pickled mixed vegetables, olives, Bloody Mary cocktail sauce, and lemon
<b>LOCAL OYSTERS</b> 20-half/36-Dozen Daily selection of locally sourced oysters, house mignonette, Bloody Mary cocktail sauce, horseradish, and lemon		<b>TUNA TARTAR</b> 18 Fresh local tuna, citrus ponzu, wakame salad, scallion, white and black sesame seeds, wonton chips

## SALAD

<b>HOUSE SALAD</b> 6/10 Local greens, carrot, grape tomato, cucumber, radish, champagne vinaigrette	<b>COBB SALAD</b> 18 Chopped Romaine, local greens, chopped bacon, blue, cheese, cucumber, grape tomatoes, hardboiled egg, choice of dressing	<b>SPRING CAPRESE SALAD</b> 18 Local heirloom tomatoes, fresh mozzarella, fresh basil, aged balsamic vinaigrette, olive oil
<b>SOUTHWEST GRAINS SALAD</b> 20 Quinoa, black beans, shaved cabbage, avocado, tomatoes, cucumbers, tortilla strips, key lime aioli	<b>WHARF CAESAR SALAD</b> 7/12 Chopped Romaine, shaved parmesan cheese, brioche croutons, Caesar dressing	<b>BRUSSELS SPROUT CAESAR SALAD</b> 14 Crispy fried Brussels Sprouts, shaved parmesan cheese, brioche croutons, Caesar dressing
<b>GREEK CHOP SALAD</b> 18 Romaine, Kalamata olives, cucumbers, tomatoes, preserved lemons, feta cheese with an oregano citrus vinaigrette		<b>SALAD ADD-ONS</b> Grilled Chicken 8   Grilled Shrimp 10   Salmon 17   Falafel 10   Steak Tips 24

## HANDHELDS

<b>LOBSTER ROLL</b> 42 Served chilled with mayonnaise and celery on toasted brioche top split roll
<b>FALAFEL SANDWICH</b> 15 Crispy falafel, Mediterranean salad, tabouli, tahini, yogurt sauce, lettuce, and tomato in a pita
<b>FRIED HADDOCK SANDWICH</b> 16 Breaded in house dredge, fried crisp, topped with creamy house slaw, potato roll
<b>SALMON BLT</b> 23 Atlantic salmon filet, smoked bacon, lettuce, tomato, roasted garlic aioli, griddled sourdough
<b>GRILLED MAHI TACOS (3)</b> 16 Served with shredded cabbage, tomato, Key Lime garlic aioli, tortillas, lime wedges
<b>WHARF SMOKE HOUSE BURGER</b> 17 House made patty topped with smoked cheddar cheese, bacon, fried leeks, lettuce, tomato, and maple bourbon BBQ sauce, potato roll

## FRIED PLATTERS

<b>FISH AND CHIPS</b> 22 Eight Ounces North Atlantic Cod filet, steak fries, coleslaw, house tartar sauce
<b>FRIED SHRIMP</b> 24 Half a pound of hand battered shrimp, steak fries, coleslaw, house tartar, and Bloody Mary cocktail sauce
<b>WHOLE BELLY CLAMS MRKT</b> Half pound local New England clams, steak fries, coleslaw, house tartar, and Bloody Mary cocktail sauce
<b>ATLANTIC SEA SCALLOPS</b> 30 Hand dredged sea scallops, steak fries, coleslaw, house tartar sauce and Bloody Mary cocktail sauce
<b>MARINER'S PLATTER MRKT</b> Hand dredged cod, sea scallops, shrimp, and clams with steak fries, coleslaw, house tartar, and Bloody Mary cocktail sauce
<b>CHICKEN TENDER PLATE</b> 16 Hand breaded tenders, coleslaw, and fries

## HOUSE SPECIALS

<b>ROASTED HADDOCK STEW</b> 26 Fresh roasted haddock, rich fish stock, tomatoes, Yukon gold potatoes, carrot, celery, grilled bread	<b>SEARED YELLOW FIN TUNA</b> 36 Seared local tuna, ginger reduction, brown sugar soy syrup, and julienne vegetable salad	<b>STEAK TIPS</b> 28 Wharf recipe steak tips, flame grilled, summer vegetable medley, steak fries
<b>PAN SEARED SALMON</b> 32 Crispy skin salmon served over rice pilaf with asparagus, wakame salad, citrus ponzu compound butter	<b>PAN SEARED STATLER BREAST</b> 26 Ancho and cumin rubbed, warm quinoa and black beans, pineapple salsa, Key lime aioli drizzle	<b>GRILLED HANGER STEAK</b> 38 Grilled, served sliced with Yukon Gold mashed potatoes, summer vegetable medley, and chimichurri sauce
<b>HERB CRUSTED BAKED COD</b> 26 Butter, herbs, and lemon, served over rice pilaf with bacon lardons and blistered tomatoes		<b>AGED FILET MIGNON</b> 42 Grilled to order, roasted sweet potato medallions, Brussels sprouts, and maître'd butter

## SIDES

<b>ROASTED BRUSSELS SPROUTS</b> 6.00	<b>SAUTÉED ASPARAGUS</b> 6.00	<b>STEAK FRIES</b> 6.00
<b>SUMMER VEGETABLE MEDLEY</b> 6.00	<b>RICE PILAF</b> 6.00	<b>MEDITERRANEAN SALAD</b> 6.00
<b>YUKON GOLD MASHED POTATOES</b> 6.00	<b>SWEET POTATO MEDALLIONS</b> 6.00	<b>WARM QUINOA SALAD</b> 6.00