

MORNING BEVERAGES

JUICE

- CRANBERRY – 3
- APPLE – 3
- ORANGE – 3
- PINEAPPLE – 3
- GRAPEFRUIT – 3

COFFEE & TEA

- COFFEE – 3.75
- CAPPUCCINO – 6
- ESPRESSO – 4
- LATTE – 6
- IRISH COFFEE – 12
- TEA – 3.75

BRUNCH COCKTAILS

MIMOSAS / 14

POMEGRANATE

Pama Liqueur and POM juice

BLOOD ORANGE

St. Elder Blood Orange Liqueur, orange juice, and blood orange puree

ITALIAN

Aperol and orange juice

BLOODY MARYS / 14

TEX MEX

Spicy serrano pepper bloody mary with Mi Campo Blanco tequila and Tajin rim

CASTAWAY

Lemongrass-infused Bacardi white rum in our mild mix with a hint of lime.

GARDEN PARTY

Classic Absolut Bloody with cherry tomato, basil, and cucumber.

BREAKFAST FARE

SUBSTITUTE: GF TOAST OR GF ENGLISH MUFFIN UPON REQUEST \$2

AVOCADO TOAST

Fresh avocado spread on toasted sourdough, topped with everything bagel seasoning and pickled onions. Served with a side of home fries. (GF Option) - 11

CALIFORNIA BENEDICT

Tomato, sliced avocado, red onion, poached eggs, and hollandaise sauce over a split English muffin. Served with a side of home fries. (GF Option) - 16

BOW STREET BENEDICT

Applewood smoked bacon, poached eggs, and hollandaise sauce over a split English muffin. Served with a side of home fries. (GF Option) - 16

LOBSTER BENEDICT

Fresh Maine lobster, poached eggs and hollandaise sauce over a split English muffin. Served with a side of home fries. (GF Option) - 35

VEGGIE FRITTATA

Tomatoes, bell peppers, red onion, asparagus, mushrooms, cheddar cheese, and a choice of white, wheat, rye, or English muffin. Served with home fries. (GF Option) - 16

BACON FRITTATA

Applewood smoked bacon, cheddar cheese and a choice of white, wheat, rye, or English muffin. Served with a side of home fries. (GF Option) - 16

SOUTHERN CLASSICS

SHRIMP & GRITS

Shrimp served with Creole sauce (celery, onions, bell peppers, tomatoes, garlic), over creamy cheddar grits. (GF) - 26

COUNTRY FRIED STEAK

Fried beef with white gravy, biscuit, and home fries. - 25

CHICKEN & WAFFLES

Crispy fried chicken thighs over buttermilk waffles with maple syrup and home fries. - 20

A LA CARTE

ONE EGG (GF) / 2

TWO BACON STRIPS (GF) / 5

TWO SAUSAGE PATTIES (GF) / 5

BISCUIT / 5

TOAST OR ENGLISH MUFFIN / 5

TOAST OR ENGLISH MUFFIN (GF) / 6

HOME FRIES / 4

CHEDDAR CHEESE GRITS (GF) / 5

WAFFLE WITH MAPLE SYRUP AND BUTTER / 8

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

APPETIZERS

WHARF WINGS

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

FRIED CALAMARI

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

CEVICHE*

Scallops, shrimp, jalapeños, tomatoes, red onions, cilantro, sliced avocados served with tortilla chips. (GF, DF) - 20

OYSTERS*

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

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

VEGGIE BURGER

Black beans, celery, red bell peppers, onions, garlic, lettuce, tomato, and chipotle aioli. (GF Option, V, DF) - 13

CHICKEN WRAP

Spinach tortilla, hummus, chicken, roasted red peppers, spinach, and key lime sauce. - 18

SALMON BLT

Char-grilled salmon fillet, smoked bacon, lettuce, tomato, and roasted garlic aioli, served on grilled sourdough. (GF Option) - 28

HADDOCK SANDWICH

Hand-dredged haddock fillet, fried crisp, topped with creamy house slaw, served on a bulkie roll. (GF Option) - 20

SOUP

NEW ENGLAND CLAM CHOWDER

Chopped clams, bacon, celery, onion, potato, and cream. (GF) - 12

SALADS

CHOICE OF PROTEIN ADDITIONS:

GRILLED CHICKEN 8 | 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

ROASTED VEGETABLE SALAD

Potatoes, sweet potatoes, eggplant, bell peppers, zucchini, red onions, kale, cheddar cheese, tomatoes, and sunflower seeds with balsamic oregano dijon vinaigrette. (GF) - 16

ROASTED BEET SALAD

Roasted red and golden beets tossed with baby mixed greens, tomatoes, red onions, candied pecans, crumbled blue cheese, and a herb vinaigrette. - 16

ENTREES

FISH & CHIPS

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

(GF Option) - 28

PAN ROASTED SALMON

With winter fruit salsa (cranberries, jalapeños, pomegranate, and diced red onions), oven roasted potatoes, and vegetable of the day. (GF, DF) - 35

GRILLED FILET MIGNON*

With mashed potatoes, sautéed green beans, and herbed demi-glace sauce. (GF) - 49

MENU CURATED BY AHMED AICHAOUI, EXECUTIVE CHEF

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