

BRUNCH MENU

BREAKFAST FARE

VEGGIE FRITTATA - 16

Tomatoes, bell peppers, red onions, asparagus, mushrooms, and smoked cheddar cheese. Served with home fries and a choice of toast.

BACON FRITTATA - 16

Applewood smoked bacon and smoked cheddar cheese. Served with home fries and a choice of toast.

CALIFORNIA BENEDICT - 16

Tomato, sliced avocado, and red onion with two poached eggs and hollandaise sauce over a split toasted English muffin. Served with home fries.

BOW STREET BENEDICT - 16

Applewood smoked bacon, two poached eggs, and hollandaise sauce over a split toasted English muffin. Served with home fries.

LOBSTER BENEDICT - 32

Fresh Maine Lobster, two poached eggs, and hollandaise sauce over a split toasted English muffin. Served with home fries.

ADDITIONS

SIDE OF BACON / 5

SOURDOUGH TOAST / 3

MIXED BERRY CUP / 5

ENGLISH MUFFIN / 3

SEE MENU BACK FOR LUNCH FARE

APPETIZERS

CHICKEN WINGS - 16

Choice of Lemon Pepper, Sweet Chili, or Buffalo. [GF, DF]

FRIED CALAMARI - 18

Crispy fried rings and tentacles, cherry peppers with chipotle aioli. [GF OPTION]

OYSTERS - 20/36

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

SOUP & SALAD

CHOICE OF GRILLED PROTEIN ADDITIONS FOR SALADS: CHICKEN \$8 | SHRIMP \$10 | SALMON \$17 | STEAK TIPS \$16

NEW ENGLAND CLAM CHOWDER - 10

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

HOUSE SALAD - 10

Local greens, carrots, grape tomatoes, cucumbers, radish with champagne vinaigrette. [GF , V , DF]

CAESAR SALAD - 12

Chopped romaine, shaved parmesan cheese, croutons, Caesar dressing. [GF OPTION]

HANDHELDS

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

WHARF BURGER* - 16

Char-grilled ground chuck, topped with lettuce, tomato, and onion. [GF OPTION, DF]

Additions: Cheddar, Swiss, or American Cheese - \$1 Bacon or Avocado - \$2 | Caramelized Onions - \$1 Extra Patty - \$8

SALMON BLT* - 26

Char-grilled salmon fillet, smoked bacon, lettuce, tomato, and roasted garlic aioli, served on grilled sourdough.

HADDOCK SANDWICH - 20

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

ENTREES

PAN ROASTED SALMON - 32

Asparagus, quinoa and black bean salad, topped with ponzu butter. [GF]

FISH & CHIPS - 26

North Atlantic Haddock filet with house tartar sauce served with coleslaw and french fries. [GF OPTION]

CHAR-GRILLED PETITE FILET MIGNON* - 25

With mashed potatoes, green beans and port wine, and peppercorn cream sauce. [GF]