



**MARTINGALE  
WHARF  
RESTAURANT & BAR**

## APPETIZERS

### ASHORE

**CHICKEN NACHOS** – 18

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

Hummus of the day with toasted pita and vegetable crudité. (V, DF)

**WHARF WINGS** – 16

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

### OFFSHORE

**FRIED CALAMARI** – 18

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

**CRAB CAKE** – 18

Lump crab cake pan seared and served with remoulade sauce.

**FULL SAIL SHRIMP COCKTAIL** – 20

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

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## SOUPS

**NEW ENGLAND CLAM CHOWDER** – 10

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

**LOBSTER BISQUE** – 13

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## SALADS

CHOICE OF PROTEIN ADDITIONS:

GRILLED CHICKEN 8 | GRILLED SHRIMP 10 | SALMON 17 | STEAK TIPS 16

**HOUSE SALAD** – 12

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

**CAESAR SALAD** – 13

Crisp romaine with house-made Caesar dressing topped with shaved parmesan and crispy croutons.

**MEDITERRANEAN SALAD** – 16

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

**CHOP SALAD** – 18

Quinoa, diced tomatoes, cucumbers, celery, peppers, onions, mango, avocado and goat cheese with lemon-olive oil vinaigrette. (GF)

GF - GLUTEN FREE | GF OPTION - CAN BE MODIFIED GLUTEN FREE UPON REQUEST

V - VEGETARIAN | DF - DAIRY FREE

**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

CHOICE OF FRENCH FRIES, TORTILLA CHIPS OR COLESLAW  
GLUTEN FREE BREAD \$2 | SWEET POTATO FRIES \$3 | HOUSE SALAD \$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 \$9

## CHIPOTLE CHICKEN - 16

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

## BLACKEN MAHI MAHI TACOS - 20

Three warm corn tortillas stuffed with shredded cabbage, tomato, fresh cilantro, and blackened Mahi Mahi, drizzled with jalapeno cream. (GF)

## HADDOCK SANDWICH - 20

Hand dredged Haddock fillet, fried crisp, topped with creamy house slaw, served on a bulkie roll. (GF OPTION)

## SALMON BLT\* - 26

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

## NEW ENGLAND LOBSTER ROLL - MKT PRICE

5oz. local lobster meat with choice of chilled mayonnaise or warm butter, served on a toasted brioche split roll.

# ENTREES

## BAKED HADDOCK - 28

A New England tradition with buttery Ritz crackers, rice and sautéed vegetables.

## SEARED TUNA - 32

Served rare with baby bok choy, carrots, peppers, and green beans in a ginger broth. (DF)

## PAN ROASTED SALMON - 32

Asparagus, quinoa and black bean salad, topped with ponzu butter. (GF)

## LOBSTER RAVIOLI - 38

With sautéed spinach and sundried tomatoes in a burro fuso sauce.

## CRAB CAKES - 38

Served with Mexican street corn salad.

## GRILLED WHOLE BLACK SEA BASS - 36

With roasted baby potatoes and fresh lemon. (GF)

## HERB ENCRUSTED CHICKEN BREAST - 28

Served over creamy polenta with green beans and roasted chicken jus. (GF)

## GRILLED FILET MIGNON\* - 49

With mashed potatoes, sautéed green beans, and peppercorn cream. (GF)

# FRIED PLATTERS

SERVED WITH FRENCH FRIES, COLE SLAW, TARTAR SAUCE AND LEMON | SUBSTITUTE SWEET POTATO FRIES \$3

## CHICKEN TENDERS - 16

Hand breaded and fried tenders. (GF OPTION)

## FISH AND CHIPS - 27

Fried North Atlantic haddock fillet. (GF OPTION)

## GULF OF MAINE SHRIMP - 22

Half a pound of hand battered shrimp with Wharf cocktail sauce. (GF OPTION)

## WHOLE BELLY CLAMS (GF OPTION) - MKT PRICE

## FISHERMAN'S PLATTER - MKT PRICE

Combination of fried haddock, shrimp, and whole belly clams. (GF OPTION)

# SIDES

ASPARAGUS / 8

SEASONAL VEGETABLES / 7

MASHED POTATOES / 5

ROASTED BABY POTATOES / 7

QUINOA / 7

FRENCH FRIES / 6

SWEET POTATO FRIES / 7

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