

Battery Wharf Grill

Dinner Menu

SALADS & STARTERS

Arugula Salad / \$12

PARMESAN CRISP, CINTRONETTE

Endive & Arugula Salad / \$11

GORGONZOLA CHEESE, DEHYDRATED PEARS, WALNUTS, SIMPLE VINAIGRETTE

Chicken Chipotle Cobb Salad / \$21

AVOCADO, FIRE ROASTED CORN, APPLEWOOD SMOKED BACON, SWEET 100 TOMATOES, CORIANDER VINAIGRETTE

French Onion Soup / \$9

CROSTINI, GRUYERE CHEESE, PARMIGIANO CHEESE

LUMP CRAB CAKE* / \$22

3 CHILI AIOLI

Spinach & Artichoke Dip* / \$13

TORTILLA CHIPS

Crispy Petite Artichokes / \$14

GARLIC LEMON AIOLI

The Wharf Wings / \$18

DRY HOUSE RUB, CHUNKY BLUE CHEESE

Oysters Rockefeller* / \$21

HALF SHELL OYSTERS, CREAMY HERBED SPINACH, HOLLANDAISE

ENTREES

Fish & Chips* / \$29

BEER BATTERED COD, HANDMADE REMOULADE, FRIES

Grilled Pork Chop / \$35

SWEET APPLE COMPOTE, SPINACH, ROASTED ACORN SQUASH

Steak Frites** / \$40

FLAT IRON STEAK, FIRECRACKER AIOLI, FRIES

Salmon Rice Bowl** / \$31

GLAZED SALMON, BROWN RICE, CORN, AVOCADO, CUCUMBER, NORI, SEAWEED, SESAME SEEDS

Swordfish Escabeche / \$36

CAPER, OLIVES, ESCABECHE, RUSSIAN POTATOES

Creamy Tuscan Chicken / \$30

SPINACH, MUSHROOMS, TOMATOES, HEIRLOOM POTATOES

Captains Ravioli / \$34

BRAISED SHORT RIBS, BUTTERNUT SQUASH RAVIOLIS, NATURAL DRIPPINGS, BLISTERED TOMATOES

Country Style Gnocchi / \$26

LEMON CREAM SAUCE, FARM FRESH VEGETABLES

Wild Mushroom and Tofu Stir Fry* / \$25

JASMINE RICE, TOFU, MIX OF WILD MUSHROOMS, MIRIN GLAZE

SANDWICHES

French Dip / \$24

SMOKED BRISKET, PICKLED VEGETABLES, NATURAL DRIPPINGS, HOMEMADE POTATOES CHIPS

Black Angus Burger** / \$22

BLACK ANGUS BEEF, BRIOCHE BUN, FRIES

Lobster BLT* / \$35

LOBSTER, APPLEWOOD BACON, LETTUCE, TOMATO, SMOKED PAPRIKA AIOLI, TEXAS TOAST, HOUSE MADE CHIPS

Wharf Burger** / \$23

BLACK ANGUS BEEF, SHARP CHEDDAR, PICKLE RELISH, FRIES

Good Ol' Patty Melt / \$23

TEXAS TOAST, SWISS CHEESE, CARAMELIZED ONIONS

Turkey BLT / \$20

SMOKED TURKEY, DIJONNAISE, BOSTON BIBB LETTUCE, THICK CUT APPLEWOOD BACON, HOT HOUSE TOMATOES

DESSERT

Cheesecake / \$12

Crème Brulé / \$9

Cookie a la Mode / \$12

Flourless Chocolate Torte / \$15

*Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat

**These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness