

DINNER

- STARTERS -

MENU

POTATO LEEK SOUP \$10

Velvety Potato and Leek Soup
Finished with Fragrant Chive Oil and
Crispy Leeks for a Delicate Crunch

JUMBO CRAB CAKE ** \$24

Golden-Brown Crab Cake Served with
a Bright Lemon-Dill Remoulade for a
Fresh Zesty Finish

MUSSELS IN WINE & GARLIC ** \$20

PEI Mussels Simmered in a Fragrant White
Wine Broth, Shallots, Garlic, Tomato, and
Basil

GRUYERE & LEEK TARLET * \$18

Flaky Pastry Filled with Gruyere
and Tender Leeks, Baked to
Perfection

ROASTED CAULIFLOWER * WITH HARISSA YOGURT \$14

Charred Cauliflower Paired with a Smoky
Spicy Harissa Yogurt and Fresh Herbs

TUNA TARTARE ** \$25

Fresh Ahi Tuna Tossed in Ponzu, Layered
with Smashed Avocado, Seaweed Salad,
and Topped with Micro Wasabi

- SALADS & SANDWICHES -

ARUGULA SALAD WITH ** ROASTED GRAPES & ALMONDS \$14

Peppery Arugula Tossed with Sweet
Roasted Grapes, Toasted Almonds, and
Champagne Vinaigrette

WINTER GREENS SALAD ** \$14

A Mix of Seasonal Greens, Dried
Cranberries, and Candied Pecans
Dressed in Maple Vinaigrette

ROMAINE HEARTS \$14

Crisp Romaine with Blistered Tomatoes,
Feta, English Cucumbers, and Honey-
Charred Onion Balsamic Vinaigrette.

ROASTED VEGETABLE BOWL \$13

Hearty Roasted Vegetables and
Nutty Farro Drizzled with
Champagne Vinaigrette

“LOBSTA” ROLL ** \$35

Maine lobster, Old Bay Spiced-Aioli,
Lemon, House-made Chips, Brioche Roll

GRILLED WHARF BURGER ** \$25

Classic Brioche Burger with Lettuce,
Tomato, and Dill Pickle Spear

Add Chicken \$8

Add Steak \$19

Add Cheese for \$2

Vegetarian Option: Black Bean Patty

- ENTREES -

DUCK BREAST ** \$32

Tender Duck Breast Glazed with
Cherry Port Reduction, Parsnip Puree,
and Glazed Baby Carrots

ROASTED HALF CHICKEN ** \$27

Juicy Roasted Chicken Paired with
Savory Chestnut Stuffing and Sautéed
Green Beans with Shallots

ROASTED BRANZINO ** \$41

Whole Branzino Roasted and Topped
with Bold Puttanesca Sauce, Served
with Grilled Focaccia

OSSO BUCCO * \$46

Slow Braised Veal Shank Finished with
Bright Gremolata for a Classic Italian
Touch

STEAK FRITES ** \$43

Prime Steak, Topped Compound Garlic
Butter, Paired with Crisp House Fries

BUTTERNUT SQUASH RAVIOLI ** \$27

Delicate Ravioli Filled with Sweet
Squash, Tossed in Nutty Sage Brown
Butter

CHICKEN MARSALA ** \$29

Pan-Seared Chicken in a Rich Marsala
Sauce with Wild Mushrooms, Served
over Yukon Mashed Potatoes

GRILLED NEW YORK ** \$49

SIRLOIN

Zesty Compound Butter, Onion Straws, Red
Wine Demi-Glace

- DESSERTS -

CINNAMON BREAD PUDDING ** \$11

Warm, Spiced Bread Pudding Drizzled with
Rich Rum Sauce

CARAMELIZED BANANA TART \$14

Flaky Tart layered with Caramelized Bananas
and a Hint of Sweetness

SPICED MEXICAN HOT CHOCOLATE ** \$13

Velvety Hot Chocolate Infused with Warming
Spices, Served with a Crisp Churro

VANILLA SPICED PANNA COTTA ** \$12

Silky Panna Cotta Delicately Flavored with
Vanilla and Aromatic Spices