

# BATTERY WHARF

## GRILLE

### Lounge

#### Small Plates

##### Halloumi Goujons 14

Avocado Basil Pesto

##### Crab Cakes 18

Cilantro Lime Tartar, Tigerslaw

##### Fish Tacos 18

Corn Tortilla, Blackened Halibut, Calypso Sauce, Tiger Slaw

#### Sandwiches

##### Wharfside Black Angus Burger 18

Black Angus Beef, Aged Vermont Cheddar, Pancetta, Toasted Brioche Bun, Calypso Sauce, Burger Garnish

##### Sliders 18

**Choice of:** Crab Cake, Black Angus Beef, Pulled Pork, Lobster (MP)  
Garlic Chive Aioli, Burger Garnish, Brioche Bun

##### Chicken Caprese BLT 18

Marinated Chicken Breast, Vine Ripe Tomatoes, Ovolini Mozzarella, Basil Pesto, Balsamic Reduction, Crisp Bacon, Black Olive Focaccia

#### Sharing Plates

##### Sea-Cuterie 28

Sautéed Garlic Prawns, Trout Pate, Smoked Salmon, Baccala Salad, Smoked Mussels, Marinated Octopus, Gravalax, Calamari Salad

##### Charcuterie Board 24

Cured Meats: Copocola, Fennel Salami, Bresaola  
Artisan Cheeses: Manchego Sheep's Cheese, Black Truffle Cheddar, Pecorino Toscana

##### Mediterranean Hummus 16

Tabbouleh, Hummus, Stuffed Vine Leaves, Tahini Marinated Chick Peas, Kalamata Olives, Macadamia Feta Cheese, Rosemary Pita

##### Truffle Fries 12

House Cut Fries, Regianno Parmigiano, White Truffle, Fresh Chives

#### Flatbreads

##### Caprese 22

Burrata, Marinara Sauce, Fresh Basil, Basil Oil, Regianno Parmigiano, Balsamico

##### Seafood 26

White Sauce, Shrimp, Clams, Salmon, Spinach, Garlic, Olive Oil, Parsley

##### Additional Toppings 3

Tomatoes, Onions, Asparagus, Peppers, Mushrooms, Spinach, Ham, Chorizo, Bacon, Cheddar, Mozzarella

**If there is a preferred item that is not on our menu, please ask your server and we will do our best to accommodate your request.**

\*Please inform your server if anyone in your party has allergies

These items are served raw or cooked to order. The consumption of raw or undercooked meat, poultry, seafood, shellfish and/or eggs may increase the risk of food borne illness.