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: Copocolla, 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.