

# The Wharf

## Dinner Menu

Please let your server know if you have any food allergies

### Starters, Salads & Lighter Fare

New England Clam Chowder, Bowl **\$11** Cup **\$7** Bread Bowl **\$13** Garlic Bread Bowl **\$14**

**\*Raw\*** Oysters on the Half Shell, spicy Thai dipping sauce **Market Price** (\*see consumption note)

**\*Raw\*** Oyster Shooter, choice of Vodka or Tequila, cocktail sauce, lime juice, Tabasco **\$13**

Crab & Rock Cod Cakes, three cakes over lettuce, habanero-herbed relish **\$18**

**Add four cakes to our full-size Caesar salad \$26**

Calamari, lightly breaded in rice & pastry flour, flash fried, spicy honey-mustard sauce **Market Price**

Wontons (*when available*), Bay Shrimp & cream cheese Half Dozen **\$12** One Dozen **\$22**

Steamers, white wine, garlic, crushed red pepper, basil broth Clams **\$18** Mussels **\$16** Combo **\$18**

Large Prawn Cocktail **\$19**

Bay Shrimp Cocktail **\$17**

Ceviche, tomatoes, onions, cilantro, lime, a hint of Habanero chilies, drizzled with extra virgin olive oil, with fresh house-made tortilla chips

Prawns, Mexican White **\$23** Bay Shrimp, Pacific **\$19**

Prawns & Bay Shrimp **\$21** Prawns, Bay Shrimp & Rock Cod **\$25**

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Bay Shrimp Louis Salad, romaine lettuce, olives, cherry tomatoes, grated carrots, red cabbage, roasted beets, bell pepper, hardboiled egg, homemade Thousand Island dressing **\$21/\$17**

Caesar Salad, tossed in homemade garlic Caesar dressing with capers, anchovies, croutons and Parmesan cheese **\$11/8** Add: chicken breast **\$7** Bay shrimp **\$10**

Coastal Salad, *a local favorite*, butter lettuce, oven-roasted beets, cucumber, feta cheese, almonds, homemade lemon cumin dressing **\$10** Add pan-seared Rock Cod (*Cajun style available*) **\$10**

Green Salad, iceberg and romaine lettuce, olives, cherry tomatoes, grated carrots, red cabbage, croutons; choice of our homemade dressings: Italian, Ranch, Thousand Island or Blue cheese **\$8**

Warm Baby Spinach Salad, sautéed mushrooms, garlic, shallots, bacon, red cabbage & apples. Red wine vinaigrette topped with Feta cheese **\$13**

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Rock Cod Fish & Chips, dipped in our homemade beer batter and breaded, served with chipotle slaw & garlic steak fries **\$18**

Fresh Fish Tacos, two open-faced homemade corn tortillas, fresh pan seared Rock Cod, topped with smoked chipotle slaw, salsa fresca, sour cream & guacamole, served with Mexican rice & black beans **\$18**

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**Items below served with steamed veggies & choice of mashed potatoes, Basmati rice or steak fries**

Seafood Platter, deep-fried Rock Cod, prawns, scallops, an oyster **\$29**

Calamari Steak, rolled in panko & lemon pepper, pan seared, drizzled with garlic butter **\$25**

**BREAD BY REQUEST ONLY, FIRST BASKET COMPLIMENTARY,  
ADDITIONAL BASKETS \$2.50 EACH**

**A Gratuity of 18% will be added to parties of 6 or more**

**Habanero Salsa available for hot-spicy food lovers \$2.00**

**\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish,**

or eggs may increase your risk of food borne illness.\*\*

## Seafood

Items below (except Cioppino & Catch of Day) served with:  
peas & sweet corn medley, choice of roasted garlic mashed potatoes or Basmati rice  
& drizzled with a pineapple-citrus champagne cream sauce

**Canul's Cioppino**, Tiger prawns, clams, rock cod, mussels & Bay shrimp braised in tomato broth, with habanero-basil garlic coulis, Asiago cheese & sourdough garlic toast **\$35**  
w/ pasta add **\$3**

**Catch of the day**, (ask your server) *Market Price*

**Scampi Prawns**, pan seared, garlic, shallot & white wine sauce **\$33**

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**Sea Scallops**, pan seared, vegetable & mozzarella napoleon, garlic- basil coulis & sweet pepper oil **\$39**

**Rock Cod Paupiette**, Filled with sautéed mushrooms, Prawns, Bay Shrimp, cheese & Silver's special spices **\$35**

**Frutti di Mare Brochette**, sautéed scallops, Rock Cod, Tiger prawns **\$35**

**Fresh Rock Cod or Petrale Sole**, pan-seared    **Petracle Sole \$29**    **Cod \$27**

## Meat and Poultry

Choice of garlic mashed potatoes or baked potato

**Oven Roasted Prime Rib**, Horseradish sour cream & beef au jus (*Friday & Saturday Only*) *Market Price*

**Surf n' Turf**, New York steak & five Prawns, steamed vegetables, cabernet beef reduction **\$75**

**Grass-fed Black Angus Natural New York**, peppered or regular, roasted sweet peppers, mushroom & kale ragout, cabernet beef reduction **\$37**

**California Lamb Shank**, slowly braised in wine & herbs until fork-tender, brandy-cabernet demi-glaze **\$42**

**Free Range Chicken Breast**, Silver's special marinade, rolled in corn meal & pastry flour; steamed vegetables, topped with a savory bacon-sage gravy **\$26**

**Pork Chop**, charbroiled, rolled in marjoram, coriander & medley of peppercorns; served over ragout of mushrooms, sweet peppers, onions & basil, bacon- sage gravy **\$26**

## Pastas and More

**Canul Burger**, natural ground beef patty on a sesame seed bun with Ortega chilies, grilled onions, chipotle mayonnaise & French fries **\$15**    **Add cheese \$1**    **Add bacon \$2**

**Canul's Mayan Burrito-the ultimate wet burrito**, filled with black beans, rice, cheese, chile verde sauce, salsa fresca, guacamole & choice of chicken, beef, or vegetables; topped with sour cream **\$18**

**Grilled Eggplant & Portabella Mushrooms**, layered sweet peppers, tomatoes, onions, fresh herbs, mozzarella cheese, with grilled polenta, flash-fried zucchini wedges, tomato reduction and basil coulis **\$23**

**Garlic Clam Linguini**, basil, Italian parsley, butter, white wine, Asiago cheese & sourdough garlic toast **\$23**

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*Pastas below served with steamed vegetables*

*Add: chicken \$7, four large Prawns \$13.50, Rock Cod \$10, or Bay Shrimp \$10*

**Linguini Alfredo**, creamy alfredo sauce, Asiago cheese **\$18**

**Linguini Primavera**, tomato-basil marinara, Asiago cheese **\$18**

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