

# The Wharf

## Lunch 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)

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

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*

Steamers, white wine, garlic, basil, crushed red pepper **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	<b>\$23</b>	Bay Shrimp, Pacific	<b>\$19</b>
Prawns & Bay Shrimp	<b>\$21</b>	Prawns, Bay Shrimp & Rock Cod	<b>\$25</b>

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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**

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Rock Cod Fish & Chips, dipped in our homemade beer batter and breaded, served with chipotle slaw & 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**

Macho Nachos, crispy corn tortillas layered with cheddar and jack cheese, black beans, salsa, guacamole, black olives, sour cream and pickled jalapeños **\$10** **Add chicken or beef \$6**

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**Items below served with steamed veggies & choice of Basmati rice or French fries**

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

Calamari Steak, three steaks 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 foodborne illness.\*\***

## **Sandwiches**

*Served with green salad OR fries, & coleslaw  
(Except for Quesadilla & Burrito)*

**Canul Burger**, natural ground chuck, with grilled onions and Chipotle mayonnaise **\$15**  
**Add cheese \$1.00 Add bacon 2.00**

**Wharf Traditional Club**, Turkey breast, ham, bacon, cheddar and jack cheese, lettuce, tomato & mayonnaise. Choice of toasted white, wheat, or sourdough bread **\$16**

**French Dip**, on a French roll **\$16**

**Bacon, Lettuce & Tomato**, Choice of white, wheat, or sourdough bread **\$10**  
**Add avocado \$4.00**

**Shrimp Roll**, Bay shrimp, tossed with mayonnaise, green onions, lemon juice and spices, with melted jack cheese on a French roll **\$19**

**Crispy Rock Cod**, lightly breaded, served in a soft roll with chipotle tartar sauce, lettuce, tomato & onion **\$17**

**Chicken Wrap**, 10-inch flour tortilla filled with chicken strips, bacon, Romaine lettuce, onions, tomatoes, guacamole, Ranch dressing and cheese **\$16**

**Quesadilla**, grilled, filled with jack and cheddar cheese; topped with guacamole, sour cream, & salsa fresca **\$12**

**Add: beef or chicken \$6 Bay shrimp \$10 vegetables \$4**

**Canul's Mayan Burrito-the ultimate wet burrito**, filled with black beans, rice, cheese, chile verde sauce, salsa fresca, guacamole & your choice of chicken, beef, or vegetables. Topped with sour cream **\$16**

## **Seafood**

**Items below (except for Cioppino, Jumbo Prawns, Catch of the Day) are drizzled with pineapple-citrus champagne cream sauce.**

**All items, except for Cioppino, choice of garlic mashed potatoes or Basmati rice**

**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 **\$33**  
**w/ pasta \$36**

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

**Jumbo Prawns**, pan seared or deep fried, steamed veggies, tequila-chipotle sauce, **\$27**

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

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

**Sea Scallops**, pan seared, garlic- basil coulis & sweet pepper oil, peas & corn medley **\$39**

## **Pastas and More**

**Grass-fed Black Angus Natural New York**, roasted garlic mashed potatoes, fresh vegetables, Cabernet sauvignon-beef au jus **\$37**

**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**

**Habanero Salsa available for hot-spicy food lovers \$2.00**  
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**ADDITIONAL BASKETS \$2.50 EACH**