



*Consuming raw or undercooked meats, seafood, shellfish may increase your risk of food born illness  
Please let your server know if you have any food allergies*

### Salads & Appetizers

#### **\*Coastal Salad**

oven-roasted beets, cucumber, feta, almonds,  
homemade lemon-cumin dressing **\$13**

#### **Add**

**pan-seared or cajun style rock cod \$12**

#### **Caesar Salad**

homemade caesar dressing, capers, anchovies,  
parmesan cheese, croutons **\$13**

#### **Add**

**chicken \$8 4 prawns \$16 shrimp \$13**

#### **\*Louis Salad**

romaine lettuce, olives, cherry tomatoes,  
carrots, cabbage, beets, bell pepper, hardboiled egg,  
homemade thousand island dressing

**bay shrimp full \$26 half \$21**

**crab meat full only \$45**

#### **Green Salad**

mixed green lettuce, olives, cherry tomatoes,  
carrots, red cabbage, croutons **\$10**

*Choice of homemade dressing*

*house vinaigrette, italian,  
ranch, bleu cheese, thousand island*

**\*Large Prawn Cocktail \$21**

**\*Bay Shrimp Cocktail \$19**

**\*Crab Cocktail \$30**

**New England Clam Chowder bowl \$12 cup \$8 bread bowl \$15 garlic & cheese bread bowl \$16**

**raw Oysters On the Half Shell with habanero thai sauce half dozen \$18 one dozen \$34**

**Calamari** rings and tentacles, lightly breaded in rice and pastry flour with honey-mustard sauce **\$18**

**\*Steamers** white wine, garlic, and crushed red pepper in basil broth **clams \$21 mussels \$18 combo \$21**

**\*Ceviche** tomatoes, onions, cilantro, lime, olive oil, habanero **prawns \$25 bay shrimp \$22 combo \$24**

**Seafood Cakes** three cakes over lettuce, topped with herbed relish **\$17**

**Wontons** bay shrimp & cream cheese **half dozen \$13 one dozen \$24**

**\*Macho Nachos** crispy corn tortillas layered with cheddar and jack cheese, black beans, salsa, guacamole,  
black olives, sour cream, and pickled jalapeños **\$12 Add chicken \$6 or ground beef \$8**

### Sandwiches

Choice of **fries** or **green salad**

**Crispy Rock Cod Sandwich** panko crusted, chipotle tartar sauce, lettuce, tomato & onion on a soft roll **\$18**

**Shrimp Roll** bay shrimp, mayo, green onions, lemon juice, melted jack cheese on a french roll **\$21**

**Wharf Burger** grilled onions, chipotle mayo **\$17 Add green chili \$1 cheese \$1 bacon \$2**

### Turf

*sautéed green beans and carrots with choice of garlic mashed potatoes or basmati rice*

**Half Cornish Game Hen** cabernet demi-glaze **\$21 Allow extra 10 minutes when ordering**

**\*Eggplant & Portobello Mushroom** red peppers, tomatoes, onions, mozzarella in tomato sauce **\$25**

**Rib Eye Steak** (entre) cabernet sauce **\$30 Add 5 prawns \$20 (sandwich) au jus, horseradish, fries or salad \$25**

## Surf

*sautéed green beans and carrots with a choice of garlic mashed potatoes or basmati rice  
(except for Cioppino and Fish Tacos)*

**Silver's Cioppino** prawns, clams, mussels, cod, bay shrimp, tomato broth, cheese, garlic toast **\$38**

*Allow extra 10 minutes when ordering*

**Add pasta \$3 dungeness crab meat (8 oz.) \$20**

**\*Alaskan Halibut** (*when available*) with heirloom tomatoes in blood orange citrus sauce **\$40**

**\*Steelhead Trout** (*when available*) with heirloom tomatoes in blood orange citrus sauce **\$36**

**\*Frutti di Mare Brochette** day boat sea scallops, rock cod, jumbo prawns, champagne cream sauce **\$38**

**\*Day Boat Sea Scallops** pan seared, champagne cream sauce, garlic-basil coulis & sweet pepper oil **\$42**

**\*Rock Cod or Petrale Sole** pan-seared with champagne cream sauce **Cod \$30 Sole \$34**

(dinner only) **\*Lobster Tail** drawn butter **\$50 Add rib eye steak for surf & turf \$25**

**\*Fish Tacos** two open faced corn tortillas, pan seared rock cod, topped with chipotle slaw, salsa fresca, sour cream & guacamole, served with basmati rice and black beans **\$20 with fried cod \$22**

## From the Frier

*Served with a choice of fries or green salad*

**Seafood Platter** panko beer battered cod filets, scallops, jumbo prawns, and an oyster **\$29**

**Fish n' Chips** panko beer battered cod filets **\$19**

**Prawns n' Chips** panko beer battered jumbo prawns **\$32**

## Pastas and More

**Crab Raviolis** crispy leaks, red pepper coulis in champagne cream sauce with sauteed veggies only **\$24**

**Garlic Clam Linguini** white wine, garlic, basil broth with red pepper flakes **\$26**

**Alfredo**, Creamy, white garlic sauce, Linguini pasta, Asiago cheese **\$17**

**Primavera**, Homemade tomato sauce, Linguini pasta, Asiago cheese **\$17**

*add to alfredo or primavera*

**Chicken \$8 Jumbo Prawns (4) \$16**

**Rock Cod \$12 Bay Shrimp \$13**

**Crab Meat (8 oz.) \$20**

**+ Harbor Bowl** basmati rice, black beans, salsa fresca, romaine, bell pepper, avocado and corn **\$15**

**+ Bread Basket** *half loaf \$4 whole loaf \$8*

**Chipotle Slaw Side \$3**

*Items with an \* are gluten free + are vegan (basmati rice cooked in vegetable stock)*

*20% gratuity is added to parties of 6 or more*

*2 % service fee is added as a tip for the kitchen staff*