



# The Wharf

Historic Waterfront Dining • Noyo Fishing Village • Fort Bragg, California

## The Wharf Restaurant:

Crafted with care. Fresh seafood and hand-cut meats prepared daily, with every sauce made from scratch.

## Starters

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

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

**Crab Cocktail\* \$33**

**Oyster Shooter\* \$13**

**The Wharf Clam Chowder**

Cup \$8 | Bowl \$12 | Bread Bowl \$16 | Garlic Cheese \$17

**Soup of the Day**

Cup \$7 | Bowl \$11 | Bread Bowl \$16 | Garlic Cheese \$17

**Raw Oysters on the Half Shell\***

Habanero Thai sauce | Half Dozen \$19 | Dozen \$36

**Calamari \$18**

Lightly breaded, honey-mustard sauce

**Chicken Wings\* (6) \$11 (12) \$19**

Tossed in house sauce

**Garlic Waffle Fries \$8**

Crispy waffle fries with garlic and butter

**Steamers\***

Wine, garlic, basil Sauce, topped with red pepper flakes

Clams \$23 | Mussels \$19 | Combo \$21

**The Wharf Ceviche\* with house made chips**

Tomatoes, onions, cilantro, lime, olive oil, habanero

Prawns \$25 | Shrimp \$22 | Combo \$24 | Add Avocado \$2

**The Wharf Seafood Cakes \$18**

Three cakes over lettuce, herbed relish

**Wontons \$13 | \$24**

Bay shrimp & cream cheese | Half Dozen \$13 | Dozen \$24

**Loaded Bake Potato\* \$10**

Bacon, cheddar cheese, butter, sour cream and chives

**Macho Nachos\* \$14**

Cheddar, jack, beans, salsa, sour cream and avocado

+Chicken \$6 | +Beef \$8

**Sour Dough Bread Basket**

*Fort Bragg Bakery*

Quarter Loaf \$3 | Half Loaf \$5 | Whole Loaf \$9

**Garlic Cheese Bread \$10.00**

## Fresh Salads ~ House Dressings

**Coastal Salad\* \$13**

Oven roasted beets, cucumber, feta, almonds, House made lemon-cumin dressing

**Caesar Salad \$13**

House made caesar dressing, capers, anchovies, parmesan, croutons

**Louie Salad\* \$13**

Iceberg lettuce, olives, cherry tomatoes, carrots, cabbage, beets, bell pepper, egg, house thousand island

Bay Shrimp Half \$21 | Full \$26 | Crab \$38

**Green Salad \$10**

Mixed green, carrots, cabbage, olives, tomatoes, croutons

**Harbor Bowl\*+ \$17**

Basmati rice, black beans, salsa fresca, romaine, bell pepper, corn, avocado

**Feta Spring Salad\* \$17**

Spring mix, feta, caramelized walnuts, apple, mandarin oranges, with champagne vinaigrette

**Additions to any salad**

Chicken \$9 | Prawns (4) \$19 | Rock Cod-pan seared or cajun \$15 | Bay Shrimp \$15 | Crab \$29 | Salmon \$21 | Halibut \$15 | Seafood cakes \$20

## House Cut Meat Selection

Sautéed fresh vegetables with choice of garlic mashed potatoes, basmati rice, polenta or baked potato

**New York Strip\* \$39**

10 oz. choice cut, cabernet demi-glaze

*Add Lobster Tail Surf & Turf \$95.00*

**Round Man's ~ Rib Eye Steak\* \$45**

12 oz, herb butter, cabernet demi-glaze

*Add Lobster Tail Surf & Turf \$95.00*

**Round Man's ~ Prime Rib\* \$49 (Friday & Saturday)**

12oz slow-roasted, au jus, horseradish cream

*Add Lobster Tail Surf & Turf \$99.00*

**Braised Lamb Shank\* \$45**

Topped with cabernet demi-glaze

**Braised Pork Shank \$45**

Topped with a Savory Port reduction

**Stuffed Roasted Pork Loin \$45**

Herb-crusted, filled with sweet potato & couscous, drizzled with apple cider reduction

**Whole \$34 | Half Cornish Game Hen \$24**

Light herb chicken gravy (Allow 10 extra minutes)

**Chicken Dijon Marsala \$29**

Pan-seared breast, mushroom dijon cream sauce

*Consuming raw or undercooked meats, seafood, shellfish may increase your risk of foodborne illness.*

\* Gluten Free + Vegan (basmati rice cooked in vegetable stock)

20% gratuity for parties of 6+ • 2% service fee supports kitchen staff



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## Fresh Seafood Entree's

Sautéed fresh vegetables with choice of garlic mashed potatoes, basmati rice, polenta or baked potato (except Cioppino & Tacos)

### The Wharf Cioppino \$38

Prawns, clams, mussels, cod, bay shrimp, tomato broth & garlic toast

Add: Pasta \$3 | Dungeness Crab (8 oz.) \$29

### Alaskan Halibut\* \$39 ~ Seasonal

Fresh heirloom tomatoes, blood orange citrus

### Swordfish\* \$35 ~Seasonal

Fresh heirloom tomatoes, blood orange citrus sauce

### Wild Salmon\* \$44 ~Seasonal

Grilled Med-Rare, dill cream sauce

### Frutti di Mare Brochette\* \$38

Sea scallops, rock cod, jumbo prawns, pineapple champagne cream, garlic-basil coulis

### Day Boat Sea Scallops\* \$44

Pan seared, pineapple champagne cream, garlic-basil coulis

### Rock Cod Paupiette\* \$39

Stuffed with sautéed mushrooms, prawns, bay shrimp, cream cheese. Topped with pineapple champagne cream, garlic-basil coulis

### Rock Cod\* \$29

Pan-seared with pineapple champagne cream sauce and red pepper coulis

### Petrale Sole\* \$35

Pan-seared with pineapple champagne cream sauce and red pepper coulis

### Lobster Tail\* \$59

10-12oz, drawn butter (Allow 10 extra minutes)

Add New York or Rib Eye for Surf & Turf \$95.00

### Fish Tacos\* \$20 (Fried Cod \$22)

Open faced corn tortillas, topped with pan seared rock cod, chipotle slaw, salsa fresca, sour cream and avocado. Served with rice and black beans

### Calamari Steak \$26

Lightly panko crusted and pan seared in garlic butter

## Pastas & More

### Crab Raviolis \$24

Crispy leeks, red pepper coulis, champagne cream

### Garlic Clam Linguini \$28

White wine, garlic, basil broth, red pepper flakes

### Seafood Pasta \$39

Prawns, scallops, clams, mussels in creamy garlic white wine sauce | add crab \$29

### Alfredo \$19

Creamy white garlic sauce, linguini, asiago cheese

Add: Chicken \$9 | Prawns (4) \$19 | Rock Cod \$15 | Bay Shrimp \$15 | Crab \$29 | Salmon \$21 | Veggies \$6

### Primavera \$19

Homemade tomato sauce, linguini, asiago cheese

Add: Chicken \$9 | Prawns (4) \$19 | Rock Cod \$15 | Bay Shrimp \$15 | Crab \$29 | Salmon \$21 | Veggies \$6

### Eggplant & Portobello \$27

Peppers, tomatoes, onions, mozzarella, tomato sauce served on cheese polenta, topped with fried zucchini

## From the Fryer

Served with Chipotle Cole Slaw & choice of fries, green or caesar salad

### Seafood Platter \$37

Panko Crusted Fresh cod, scallops, jumbo prawns, oyster

### Fish n' Chips \$22

Beer battered & Rolled in Panko Fresh Rock Cod filets

### Prawns n' Chips \$33

Panko Crusted jumbo prawns

### Halibut n' Chips \$33 ~ Seasonal

Beer battered & Rolled in Panko fresh halibut

## Sandwiches

Served with choice of fries, green salad or caesar salad

### Wharf Burger \$19

Grilled onions, chipotle mayo | +Green chilies \$1 | +Cheese \$1 | +Bacon \$2 | +Avocado \$2

### French Dip \$19

Tender roast beef, au jus, horseradish cream

Add cheese \$1

### Crab Melt \$38

(When available) melted jack on grilled sourdough

### Rib Eye Steak (Sandwich) \$34

Au jus, horseradish, fries or salad