



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, bellpepper, 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, bellpepper, 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



The Wharf

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

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 sauteed 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

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