

# Fresh Seafood

Entrées served with sautéed fresh vegetables, with a choice of roasted garlic mashed potatoes, basmati rice, polenta or baked potato. (except Cioppino)

## LOBSTER TAIL

Tender 10-12oz lobster tail, poached to perfection in fresh herb butter, lemon, garlic and a touch of smoky paprika, served with warm drawn butter for dipping. 59

Add New York 95 or Ribeye 100

## THE WHARF STUFFED LOBSTER

10-12oz, Tender lobster tail, tossed in a rich butter based herbed wine sauce, served in the shell and broiled with parmesan and panko until golden and bubbly. 69

## THE WHARF CIOPPINO

A bountiful harvest of plump prawns, clams, mussels, cod, bay shrimp in a rich, aromatic tomato broth. Crowned with melted Asiago and a crisp garlic crostini. 38

Add: Pasta 3 | Dungeness Crab meat 3oz 21 6oz 29

## ROCK COD PAUPIETTE

A gently poached cod filet wrapped around a savory stuffing of sautéed mushrooms, prawns, bay shrimp, and cream cheese. Finished with a silky pineapple champagne cream and a bright garlic-basil coulis. 39

## DAY BOAT SEA SCALLOPS

Plump, buttery Day Boat sea scallops, pan-seared to a caramelized, golden crust. Resting on a pool of luxurious pineapple champagne cream and accented with a fragrant, bright green garlic-basil coulis. 44

## CALAMARI STEAK

A remarkably tender calamari steak, lightly dusted in a crisp Panko crust and pan-seared to a golden brown in rich, aromatic garlic butter. 28

## FRUTTI DI MARE BROCHETTE

A sizzling skewer of the ocean's finest: tender sea scallops, flaky rock cod, and snappy jumbo prawns, kissed by the grill. Drizzled with a luscious pineapple champagne cream and a vibrant garlic-basil coulis. 38

## ALASKAN HALIBUT

Flaky, snow-white Alaskan halibut, perfectly grilled and paired with vibrant, juicy heirloom tomatoes. Finished with a bright splash of sweet-tart blood orange citrus sauce. 39 ~Seasonal

## WILD CAUGHT SALMON

A succulent, wild-caught salmon filet, expertly fire-grilled to a perfect medium-rare, and draped in a velvety, fragrant dill cream sauce that melts on the tongue. 44 ~Seasonal

## PETRALE SOLE

A delicate, fresh-caught filet, pan-seared until golden and finished with our pineapple champagne cream and a drizzle of red pepper coulis. 35

## ROCK COD

A fresh, tender Rock Cod filet, pan-seared and beautifully finished with a bright pineapple Champagne cream sauce and a vibrant red pepper coulis. 29

Consuming raw or undercooked meats, seafood, shellfish may increase your risk of food-borne illness. 20% gratuity added to parties of 6+ | 2% gratuity added to all checks for kitchen staff

# From The Fryer

Served with Chipotle Coleslaw and choice of French Fries, Green or (sm) Caesar salad  
(except fish tacos)

## SEAFOOD PLATTER

A crispy, golden-fried coastal feast featuring Panko-crusted fresh cod, tender scallops, plump jumbo prawns, and succulent oysters, elegantly served brochette style. 37

## FRESH CRISPY FISH TACOS

Warm, house-made corn tortillas with beer battered cod, a smoky chipotle slaw, and bright Salsa Fresca. Finished with sour cream, creamy avocado, and served with hearty rice and black beans. 22

Pan-seared Cod 20

## HALIBUT FISH & CHIPS

Flaky, fresh Halibut enveloped in a light, airy beer batter and crisp Panko crust, fried to a perfect golden crunch. 33

## JUMBO COCONUT PRAWNS

Six Large, tender prawns coated in toasted coconut and fried until golden and crunchy. Paired with a tropical mango pineapple chili dipping sauce.

(6) 29 | (8) 37

## ROCK COD FISH N' CHIPS

Fresh, tender Rock Cod dipped in our signature beer batter and rolled in crisp Panko breadcrumbs, fried until crunchy and golden. 22

## JUMBO PRAWNS N' CHIPS

Six Plump, fresh jumbo prawns generously coated in a crisp Panko breading and fried to a golden, satisfying crunch. 33

# Pastas & More

## SEAFOOD PASTA

Tender prawns, scallops, clams, and mussels tossed with crisp bell peppers in a rich, velvety garlic white wine sauce. Finished with a hint of red pepper heat and a toasted garlic crostini. 39

add Dungeness Crab meat 3oz 21

## GARLIC CLAM LINGUINI

Al dente linguini bathed in a fragrant white wine, garlic and sweet basil broth. Crowned with a dusting of red pepper flakes and accompanied by a crisp garlic crostini. 29

## CRAB RAVIOLIS

Five house-made raviolis stuffed with sweet Dungeness crab and cream cheese, resting on crispy flash-fried leeks. Finished with a pineapple champagne cream and a bold red pepper coulis. 29

## EGGPLANT PORTOBELLO

Tender layers of roasted eggplant, earthy Portobello mushrooms, and melted mozzarella over rich cheese polenta. Finished with house marinara and crispy flash-fried zucchini spears. 27

## ALFREDO OR MARINARA

Al dente linguini tossed in your choice of a rich, velvety white garlic Alfredo or a savory, slow-simmered house tomato sauce, generously finished with shaved Asiago cheese. 19

Add: Chicken 9 | Prawns (4) 19 | Rock Cod 15 | Bay Shrimp 15 | 4oz Crab 26 | Salmon 21  
| Veggies 6

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# House Cut Meat

Entrées served with sautéed fresh vegetables with a choice of garlic mashed potatoes, basmati rice, polenta or baked potato.

## **WHARF SIGNATURE PRIME RIB ~THURSDAY, FRIDAY & SATURDAY ONLY~**

12oz slow-roasted prime rib, carved to order. Served with a rich, savory house-made au jus and a zesty horseradish cream. 12oz ~ 49 - 16oz ~ 60

Add Succulent 10-12oz Lobster Tail 50

## **FILET MIGNON**

Dry-aged filet, expertly pan-seared in rich garlic butter to your preferred temperature, and finished with a luscious, deep Cabernet reduction.

6oz 49 | 8oz 60

## **RIB EYE STEAK**

12oz rib eye, expertly grilled to order over an open flame and crowned with melting herb butter and a savory Cabernet demi-glace. 45

Add Succulent 10-12oz Lobster Tail 50

## **NEW YORK STRIP STEAK**

A robust 12oz choice cut New York strip, fire-grilled to your liking and finished with a velvety Cabernet demi-glace. 39

Peppercorn Crusted 5

Add Succulent 10-12oz Lobster Tail 50

## **BRAISED LAMB SHANK**

Fall-off-the-bone tender lamb shank, slow-braised to perfection and blanketed in our deep, savory house-made Cabernet demi-glace. 45

## **BRAISED PORK SHANK**

Exceptionally tender, slow-cooked pork shank, richly glazed with a sweet and savory house-made Port wine reduction. 39

## **BACON WRAPPED STUFFED PORK LOIN**

Succulent pork tenderloin wrapped in crispy bacon and generously filled with a savory herb and apple stuffing, finished with a vibrant apple cider reduction. 39

## **CHICKEN DIJON MARSALA**

Tender, pan-seared chicken breast smothered in a velvety Marsala and Dijon cream sauce, studded with earthy mushrooms and caramelized shallots. 29

## **CORNISH GAME HEN**

A whole butterflied Cornish game hen, herb-roasted until golden and crisp, served with a light, savory herb gravy. Half 24 | Whole 34

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# Appetizers

## THE WHARF CEVICHE

A vibrant medley of tender bay shrimp and prawns, marinated in fresh lime juice with tomatoes, cilantro, and a kick of habanero. Served with warm, crispy house-made chips. 24

Add Avocado 2

## RAW OYSTERS

Freshly shucked, briny oysters served chilled on the half shell, accompanied by a fiery, house-made Habanero Thai sauce.

½ doz. 19 | 1 doz 36

## OYSTER SHOOTER

A freshly shucked, plump oyster dropped into crisp locally distilled Schnaubelt vodka or house tequila. 13

## JUMBO COCONUT PRAWNS

Four Large, tender prawns coated in toasted coconut and fried until golden and crunchy. Paired with a tropical mango pineapple chili dipping sauce. 23

## SOURDOUGH BREAD BASKET

A warm, crusty basket of artisanal sourdough bread, baked fresh locally at the Fort Bragg Bakery.

Quarter Loaf 3 | Half Loaf 5 | Whole Loaf 9

## SHRIMP WONTONS

Crispy, golden-fried wontons filled with a creamy, savory blend of tender Bay shrimp, rich cream cheese, and fresh green onions. ½ doz. 15 | 1 doz. 28

## SOUP

Rich, creamy house-made Clam Chowder brimming with tender clams, or savor our chef's daily inspired creation.

Clam Chowder~Cup 8 | Bowl 12  
Soup of the day~Cup 7 | Bowl 11

## CRAB COCKTAIL

Sweet, chilled crab meat paired with The Wharf's own house-made cocktail sauce.

(6 oz) 33 | (8 oz) 44

## LARGE PRAWN COCKTAIL

Six plump, chilled large prawns paired with The Wharf's own house-made cocktail sauce. 23

## CALAMARI

Tender rings of calamari, lightly dusted and fried to a crisp, golden brown. Served alongside a sweet and tangy honey mustard dipping sauce. 19

## STEAMERS

Fresh local steamers bathed in a fragrant white wine, crushed garlic, and sweet basil broth, finished with a warming touch of red pepper flakes.

Clams 23 | Mussels 20 | Combo 21

## WHARF SEAFOOD CAKES

Three golden, pan-seared house-made seafood cakes, packed with tender fish and shrimp.

Resting on crisp greens and finished with a bright, zesty herbed relish. 19

## MACHO NACHOS

Crisp, house-made tortilla chips piled high with hearty black beans and melted Cheddar and Jack cheeses. Finished with fresh salsa, sour cream, and sliced avocado. 15

Add Chopped Chicken 6 | Chopped Steak 8

## WINGS

Crispy, golden-fried wings tossed and coated in our signature savory house sauce. ½ doz. 11 | 1 doz. 19

Buffalo ~ Sweet chili ~ Cajun butter  
~ Mango habanero

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# Fresh Soup & Salad

All dressings made in-house. ADD To Any Salad - Chicken 9 | Prawns (4) 19 | Rock Cod-pan seared or Cajun 15 | Bay Shrimp 15 | 4oz Crab 26 | Salmon 21 | Halibut 15 | Seafood cakes 20 | Scallops (3) 18

## HARBOR BOWL

Warm basmati rice and hearty black beans layered with crisp romaine, sweet corn, and bell peppers. Topped with zesty salsa fresca and sliced buttery avocado. 17

## BREAD BOWL

A warm, crusty, fresh-baked sourdough bread bowl overflowing with your choice of our rich, signature Wharf Clam Chowder or our chef's daily soup creation. 16

The Wharf Clam Chowder Bread Bowl 16 | Garlic Cheese 17

Soup of the Day Bread Bowl 16 | Garlic Cheese 17

## COASTAL SALAD

Sweet, oven-roasted beets layered over crisp freshly cut Butter lettuce and cool cucumber. Crowned with tangy feta cheese, crunchy toasted almonds, and a bright, house-made lemon-cumin dressing. 14

## CAESAR SALAD

Crisp, chilled romaine hearts and briny capers tossed in our creamy, house-made Caesar dressing. Showered with nutty parmesan-reggianno cheese, savory anchovies, and satisfyingly crunchy, golden croutons. 14

## LOUIE SALAD

Chilled crisp iceberg lettuce with olives, cherry tomatoes, carrots, beets, and bell peppers. Crowned with a hard-boiled egg and dressed in our tangy house Thousand Island. 14

Bay Shrimp Half 21 | Full 28 | Crab 42

## FETA SPRING SALAD

Tender spring greens with crisp apples and juicy mandarin oranges, sprinkled with crumbly feta and candied caramelized walnuts. Lightly tossed in a bright champagne vinaigrette. 17

# Sandwiches

Served with choice of fries, green salad or Caesar salad(sm)

## CRAB MELT

8oz Sweet Dungeness crab brightened with a squeeze of lemon and fresh green onions, enveloped in melted cheese between two slices of golden, butter-toasted sourdough. 38

## WHARF BURGER

A thick, juicy patty cooked to your order on a pillowy toasted Brioche bun. Topped with caramelized grilled onions and a creamy chipotle mayo with a subtle smoky heat. 19

Green chilies 1 | Cheese 1 | Bacon 2 | Avocado 2

## GRILLED CHICKEN

Marinated breast grilled to perfection, served on a toasty bun, topped with fresh lettuce, tomato, and onion. 19

Green chilies 1 | Cheese 1 | Bacon 2 | Avocado 2

## FRENCH DIP

Melt-in-your-mouth, thinly shaved roast beef piled high on a warm French roll. Served alongside a piping hot, savory au jus for dipping and a dollop of sharp, creamy horseradish to awaken the palate. 19

Add cheese 1

# Sides

Dinner Salad 10

Caesar Salad 10

Garlic Bread 10

Loaded Baked Potato 10

Grilled Zucchini 8

Asparagus 10

Roasted Brussels Sprouts 8

Sautéed Mushrooms 8

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## *Welcome to The Wharf Restaurant!*

*We're delighted to have you with us again. Our goal is to provide every guest with an exceptional dining experience, from the first bite to the last. We want you to truly enjoy your meal, the atmosphere, and your time here with us. If anything isn't quite right, please let your server or a member of our management team know. We're here to make it right. Your experience matters deeply to us, and we never want you to leave with anything less than happy and satisfied. If something falls short, giving us the opportunity to address it means everything.*