

# Lunch Menu

## Starters

### 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

### 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

### 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

### COCKTAIL

Prawn 21 | Crab 33

### 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

### 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

### BREAD BOWL

The Wharf Clam Chowder 16 | Garlic Cheese 17  
Soup of the Day 15 | Garlic Cheese 17

### 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

## Salads

### CAESAR SALAD

Crisp, chilled romaine hearts and briny capers tossed in our house-made Caesar dressing. Finished with nutty Parmesan-Reggiano cheese, savory anchovies and 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

### 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

### 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

All dressing made in-house. ADD To Any Salad ~  
Chicken 9 | Prawns(4) 19 | Rock Cod pan seared  
or Cajun 15 | Bay Shrimp 15 | 4oz Crab 21 |  
Salmon 21 | Halibut 15 | Seafood Cakes 20

## Fresh Seafood

### 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

### FRESH CRISPY FISH TACOS

Warm house-made corn tortillas, beer battered cod, smoky chipotle slaw and salsa fresca. Finished with sour cream, avocado, served with hearty rice and black beans.

22 Pan-seared Cod 20

### 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

### 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

Served with Sautéed fresh vegetables, a choice of garlic mashed potatoes, basmati rice, polenta

# From the Fryer

## JUMBO PRAWNS N' CHIPS

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

## SEAFOOD PLATTER

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

## HALIBUT FISH & CHIPS

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

## 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

Served with Chipotle Slaw, Choice of Fries, green salad, Caesar (sm)

# Pasta

## 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

## 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

# Sandwiches & More

## WHARF BURGER OR GRILLED CHICKEN

A thick, juicy patty or breast cooked to perfection on a Brioche toasted 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

## CRISPY CHICKEN WRAP

Golden-fried chicken tenders rolled up with fresh lettuce, tomato, avocado, sharp cheddar, smoky bacon, and ranch in a large flour tortilla. 19

## PRIME RIB SANDWICH (FRIDAY)

8oz, Slow-roasted, tender prime rib on fresh toasted roll. Accompanied by savory au jus, horseradish cream. 29

## 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

## FRENCH DIP

Thinly shaved roast beef on a warm fresh roll. Served with savory au jus, sharp, creamy horseradish. 19

• Add cheese 1

## SHRIMP ROLL

Sweet Bay shrimp tossed in a bright lemon-mayo dressing, piled onto a fresh roll and topped with bubbly melted jack cheese. 19

## CRISPY ROCK COD SANDWICH

Golden panko-cruste rock cod (or grilled) served on a fresh roll with zesty chipotle tartar, crunchy lettuce, tomato, and onion. 19

Served with Chipotle Slaw, Choice of Fries, Green Salad, Caesar (sm)

## ENCHILADAS

Wharf inspired enchiladas filled with your choice of beef, chicken, or cheese, topped with our savory house sauce. Accompanied by rice and black beans. 19

## BURRITO

Packed with seasoned beef or chicken, fluffy rice, black beans, crisp lettuce, and melted cheese. Smothered in zesty tomatillo sauce with sour cream and ripe avocado. 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