

Fresh Seafood

Entrées served with sautéed fresh vegetables, and a choice of roasted garlic mashed potatoes, basmati rice, polenta or baked potato. Asparagus 3 | Loaded Baked 3 (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. Please allow additional 10 minutes. 59

THE WHARF LOBSTER IMPERIAL

10-12oz tender lobster tail, tossed in a rich butter based herbed wine sauce, nestled back in the shell and crowned with parmesan and panko. Please allow additional 10 minutes. 69

THE WHARF CIOPPINO

A coastal harvest of prawns, clams, mussels, cod, and bay shrimp simmered in a light tomato broth with fresh onions and bell peppers. Complimented by melted Asiago Cheese and toasted crostini's. 39

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

ROCK COD PAUPIETTE

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

DAY BOAT SEA SCALLOPS

Day Boat sea scallops, pan-seared to a caramelized, golden crust. Complemented by silky pineapple champagne cream and accented with garlic-basil and red pepper coulis. 44

CALAMARI STEAK

A 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: sea scallops, rock cod, and jumbo prawns, kissed by the grill. Finished with a silky pineapple champagne cream sauce and a garlic-basil coulis.

ALASKAN HALIBUT

A fresh Alaskan halibut filet, perfectly fire-grilled and paired with vibrant tomatoes. Finished with a bright splash of sweet-tart blood orange citrus sauce.

WILD CAUGHT SALMON

A wild-caught salmon filet, expertly fire-grilled to a perfect medium-rare, and draped in a dill cream sauce, accented with garlic-basil and red pepper coulis. 44 ~Seasonal

ROCK COD

A fresh 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. 36

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20% gratuity added to parties of 6+ | 2% gratuity added to all checks for kitchen

From The Fryer

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

SEAFOOD PLATTER

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

FRESH CRISPY FISH TACOS

Two house-made corn tortillas with battered cod deep fried to perfection, a smoky chipotle slaw, and salsa fresca. Open faced and piled high. Topped with avocado and jalapeno. Served with rice and black beans. 23

- Pan-seared Cod 21

HALIBUT FISH & CHIPS

Fresh Halibut tossed in a light beer batter and crisp Panko crust, fried to a perfect golden crunch.

JUMBO COCONUT PRAWNS

Six large prawns coated in toasted coconut and fried until golden. Paired with a creamy, tropical mango pineapple chili and sweet chili dipping sauce.

- (6) 29 | (8) 37

ROCK COD FISH N' CHIPS

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

JUMBO PRAWNS N' CHIPS

Six fresh jumbo prawns generously coated in a crisp Panko breading and fried to a golden brown. 33

Pastas & More

SEAFOOD PASTA

Tender prawns, scallops, clams, and mussels tossed with crisp bell peppers and onions 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 30z 21

GARLIC CLAM LINGUINI

Linguini and fresh clams simmered in a delicate white wine, garlic, and sweet basil broth, accented with red pepper flakes, topped with Asiago cheese and crisp garlic crostini's. 29

CRAB RAVIOLIS

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

EGGPLANT PORTOBELLO

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

ALFREDO OR MARINARA

Linguini tossed in your choice of a velvety white garlic Alfredo or a slow-simmered house tomato sauce, finished with parmesan cheese, w/ dried bell pepper seasonings and crisp garlic crostini. 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, and a choice of roasted garlic mashed potatoes, basmati rice, polenta or baked potato. Asparagus 3 | Loaded Baked 3

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.
120Z ~ 49 - 160Z ~ 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

- Add Succulent 10-12oz Lobster Tail 50

RIB EYE STEAK

12oz rib eye, expertly grilled to order over an open flame and crowned with a savory Cabernet demi-glace. 47

- 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 our deep and savory Cabernet demi-glace.

BRAISED LAMB SHANK

Fall-off-the-bone tender lamb shank, slow-braised to perfection and enhanced with our deep, savory house-made Cabernet demi-glace paired with fresh grilled asparagus.

BRAISED PORK SHANK

Exceptionally tender, slow-cooked pork shank, richly glazed with a sweet and savory house-made Port wine reduction, paired with fresh grilled asparagus. 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 and a bold red pepper coulis.

CHICKEN DIJON MARSALA

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

CORNISH GAME HEN

A whole butterflied Cornish game hen, herb-roasted until golden and crisp, served with a light, savory herb gravy. Please allow additional 10 minutes. Half 24 | Whole 34

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Appetizers

THE WHARF CEVICHE

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.

- Add Avocado 2

24

BRUSSELS SPROUTS

Crispy Brussels sprouts tossed in a maple-balsamic glaze, crispy bacon and finished with parmesan cheese.

10

RAW OYSTERS

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

- ½ doz. 20 | 1 doz 38

JUMBO COCONUT PRAWNS

Four large prawns coated in toasted coconut and fried until golden and crunchy. Paired with a creamy, tropical mango pineapple chili and sweet chili dipping sauce.

23

STEAMERS

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

- Clams 24 | Mussels 21 | Combo 22

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

SOURDOUGH BREAD BASKET

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

- Quarter 3 | Half 5 | Whole 9

GARLIC BREAD

Thick slices of fresh artisanal sourdough, smothered in rich garlic butter and melting cheese, toasted until bubbly and golden.

10

CRAB COCKTAIL

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

- (6 oz) 29 | (8 oz) 39

LARGE PRAWN COCKTAIL

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

23

CALAMARI

Fresh, house made tender rings and tentacles of calamari, lightly dusted, fried to a golden brown. Served alongside a sweet and tangy honey, horseradish mustard dipping sauce.

19

OYSTER SHOOTER

A freshly shucked oyster dropped into crisp locally distilled Schnaubelt vodka or house tequila, hot cocktail sauce.

13

HARBOR NACHOS

House-made tortilla chips piled high with hearty black beans and melted Cheddar and Jack cheeses. Finished with black olives, fresh salsa, sour cream, jalapenos and avocado.

15

- Add Chicken 6 | 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 - Mango Habanero

SHRIMP WONTONS

Handmade, 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

GARLIC WAFFLE FRIES

Golden, crispy waffle fries tossed generously in rich, aromatic garlic butter.

9

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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 avocado.

SOUP

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

- Clam Chowder~Cup 10 | Bowl 14 ~ Soup of the day~Cup 7 | Bowl 11

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

- 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 marinated cucumber. Crowned with tangy feta cheese, crunchy toasted almonds, and a bright, house-made lemon-cumin dressing.

16

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.

16

LOUIE SALAD

Chilled crisp iceberg lettuce with olives, cherry tomatoes, carrots, beets, hard-boiled egg. Crowned with bell pepper 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 lemon mayonnaise dressing and fresh green onions, melted cheese between two slices of golden, paprika butter-toasted sourdough.

38

WHARF BURGER

A thick, juicy patty cooked to your order on a 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 | Mushrooms 2

GRILLED CHICKEN

Marinated breast grilled to perfection, served on a toasty bun, garnished with fresh lettuce, tomato, onion and a creamy chipotle mayo with a subtle smoky heat.

19

- Green chilies 1 | Cheese 1 | Bacon 2 | Avocado 2 | Mushrooms 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.

20

- Cheese 1 | Grilled onions 1 | Mushrooms 2

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Welcome to The Wharf Restaurant!

We're delighted to have you with us. 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.



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