

BAR MENU

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. 24

- Add Avocado 2

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

FRIED FISH TACOS

House made, two open faced corn tortillas, topped with fried Rock cod, chipotle slaw, salsa Fresca, sour cream and avocado. Served with rice and black beans 23

LARGE PRAWN COCKTAIL

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

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

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

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 avocado. 19

ROCK COD FISH N' CHIPS

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

SEAFOOD PLATTER

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

ALFREDO OR MARINARA

House made creamy white garlic Alfredo sauce, linguini, asiago cheese

House made savory tomato sauce, linguini, asiago cheese

- Add: Diced Chicken 9 | Prawns (4) 19 | Bay Shrimp 15 | Veggies 6

LOADED BAKED POTATO

A fluffy, piping-hot baked potato loaded with rich butter, melting cheddar cheese, crispy bacon, cool sour cream, and fresh chives. 10

GARLIC WAFFLE FRIES

Golden, crispy waffle fries tossed generously in rich, aromatic garlic butter. 9

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

JUMBO PRAWNS N' CHIPS

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

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

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.

BRUSSELS SPROUTS

Crispy Brussels sprouts tossed in a maple-balsamic glaze, crispy bacon and finished parmesan cheese. 10

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