

Lunch Menu

Starters

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

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

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

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

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

COCKTAIL

Prawn 21 | Crab 33

SOURDOUGH BREAD BASKET

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

- Quarter 3 | Half 5 | Whole 9

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

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 10 | Bowl 14 ~ 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, 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

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.

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

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 30z 21 60z 29

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

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

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

Consuming raw or undercooked meats, seafood, shellfish may increase your risk of foodborne illness.

*Allergens are present in our kitchen. While we try to accommodate allergies, we cannot guarantee an allergen-free meal. 20% gratuity added to parties of 6+ ~ 2% gratuity added to all checks for kitchen staff

From the Fryer

JUMBO PRAWNS N' CHIPS

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

SEAFOOD PLATTER

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

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

HALIBUT FISH & CHIPS

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

ROCK COD FISH N' CHIPS

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

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 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

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

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 lemon mayonnaise dressing and fresh green onions, melted cheese between two slices of golden, paprika 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-crusted 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 avocado. 19

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