**Raw Bar**

**CLAMS ON THE ½ SHELL**
½ dozen 8, Dozen 16

**RAW OYSTERS** MKT

**U-PEEL SHRIMP**
cocktail sauce and lemon $13

**THE WHARF COLD COMBO** $15
u-peel shrimp, clams on the ½, raw oysters

**STEAMERS**
white wine garlic sauce $13

**PEI MUSSELS**
spicy marinara or white wine garlic $13

**CLAMS CASINO**
top necks with a spiced bacon, pepper, onion stuffing $10

**OYSTERS ROCKEFELLER**
fresh oysters, with a spinach parmesan cream $12

**CRAB LEGS**
1 lb. Alaskan Snow Crab legs MKT

**Starters**

**CRAB TINI**
colossal crab, mango and peach cilantro puree, seaweed salad $14

**CHEESE AND CHARCUTERIE BOARD**
selection of gourmet meats and cheeses, fruit, honey and mustard $15

**TUNA TARTARE**
sushi grade ahi, avocado puree, cucumber and honey soy wasabi drizzle $14

**FRIED MOZZARELLA**
freshly sliced and breaded, marinara $9

**CRAB CAKE**
broiled crab cake, summer greens, roasted red pepper coulis $11

**COCONUT SHRIMP**
shaved coconut, mandarin sauce $9

**KING CRAB MAC & CHEESE**
three cheese, seasoned bread crumb $13

**SICILIAN CALAMARI**
white wine and lemon garlic sauce, banana peppers, caper berries $11

**CRAB BRUSCHETTA**
crabmeat, tomato, red onion, garlic, olive oil, basil, balsamic glaze $13

**Soups & Salads**

**NEW ENGLAND CLAM CHOWDER** $6

**MARYLAND CRAB SOUP** $6

**FRENCH ONION SOUP** $6

**CAESAR SALAD** $9
romaine, shaved parmesan, garlic croutons

**CAPRESE STACK**
heirloom tomato, fresh mozzarella, basil, balsamic reduction $10

**WEDGE SALAD**
 iceberg, red onion, bacon, cherry tomato, blue cheese dressing $12 -add filet tips $18

**Notes:**

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

**Gratuities may be added to parties of 6 or more**
Wharf Specialties
~Seafood Specialties are served with house salad, rolls and butter~

BROILED CRAB CAKES
super lump crab, red pepper coulis, seasoned rice, grilled asparagus $28

NEW ZEALAND RACK OF LAMB
pan seared with a wild mushroom demi, rosemary risotto $30

SEAFOOD ALLA VODKA
penne in a creamy vodka sauce topped with super lump crab, grilled shrimp and prosciutto $27

PARMESAN AND TRUFFLE SCALLOPS
white truffle oil, parmesan, basil with mashed potato and asparagus MP

SEAFOOD RISOTTO
sautéed shrimp and scallops, creamy crab risotto, garlic basil beurre blanc $30

BLACKENED MAHI MAHI
mango and pineapple gastrique, baby carrot and asparagus medley, seasoned rice $26

SESAME ENCRUSTED AHI TUNA
Asian slaw, soy ginger sauce, wasabi drizzle, seasoned rice $29

SHRIMP SCAMPI
white wine, lemon, garlic, butter over linguini $25

SALMON OSCAR
super lump crab, mashed, grilled asparagus, hollandaise $28

CIOPINNO
clams, mussels, shrimp, fresh fish, rich tomato fennel broth topped with King Crab $38

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Wharf Classics

~choice of 2 sides, salad, roll and butter~

**FRIED CRAB CAKES**
super lump crab, lightly breaded, fried to a golden brown $28

**FRIED GULF SHRIMP**
butterflied, lightly breaded and fried to a golden brown $23

**BROILED OR FRIED FLOUNDER**
local flounder, fried or broiled, white wine and butter $23

**SEAFOOD COMBINATIONS**
broiled or fried crab cake, shrimp, flounder and scallops $29

**CHICKEN MARSALA**
seared chicken breast, wild mushroom marsala demi $20

**CHICKEN PARMESAN**
breaded and deep fried, mozzarella and marinara $20

**BRONZINO**
skin on and pan seared topped with crab imperial $29

Stgars

~choice of 2 sides, salad, roll and butter~

**FILET MIGNON**
center cut filet, seasoned and seared $34

**PRIME RIB OF BEEF**
queen cut, seasoned and slow roasted $27

**STEAK NEPTUNE ***
filet mignon, seared and topped with sautéed crabmeat, hollandaise, mashed and asparagus $39

**STEAKHOUSE BURGER ***
8 oz sirloin, seared and topped with a caramelized bacon onion relish, provolone, lettuce, tomato on a brioche bun w/steak fries $14

**NY STRIP STEAK**
12 oz. seasoned and chargrilled $30

Steak Sauces and Additions

**CRAB CAKE or SAUTEED CRABMEAT** $9

**OSCAR STYLE** $11

**BLUE CHEESE CREAM** $2

**SAUTEED ONION OR MUSHROOM** $2

**SAUTEED SHRIMP (3)** $6

**HOLLANDAISE** $2

**CABERNET DEMI** $2

Seasonal Sides

**WHIPPED POTATOES**

**BAKED POTATO**

**STEAK FRIES**

**SEASONED RICE**

**GRILLED ASPARAGUS**

**COLE SLAW**

**APPLE SAUCE**

**VEG OF THE DAY**
White Wines

CLOS DU BOIS CHARDONNAY
Sonoma $8 $28

RUFINO LUMINA PINOT GRIGIO
Italy $7 $24

ESTANCIA PINOT GRIGIO
California $8 $26

MATUA SAUVIGNON BLANC
New Zealand $8 $26

CAPOSALDO MOSCATO
Italy $7 $24

SCHMITT SOHNE RELAX RIESLING
Germany $7 $24

SUTTER HOME WHITE ZINFANDEL
California $6 $17

Red Wines

J LOHR CABERNET SAUVIGNON
Paso Robles $33

VERAMONTE CABERNET SAUVIGNON
Chile $8 $26

PENFOLDS THOMAS HYLAND SHIRAZ
Australia $8 $27

HERON PINOT NOIR
California $8 $29

KENWOOD PINOT NOIR
Russian River $8 $31

LOS CARDOS MALBEC BY DONA PAULA
Argentina $8 $26

LOCK AND KEY MERITAGE
California $8 $27

MONTES CLASSIC MERLOT
Chile $7 $23

Specialty Cocktails

THE WHARF DIRTY
Choice of Tito's Vodka or Dorothy Parker Gin, chilled with blue cheese stuffed olives

JUDY’S SANGRIA
homemade with a mixture of red wine, brandy and fresh fruits

OLD FASHIONED
Bulleit bourbon, muddled orange, cherry, sugar

MISUNDERSTOOD WHISKEY SOUR
MisUnderstood ginger whiskey, fresh orange juice, sour mix

WHARF COSMOPOLITAN
Absolut, Cointreau, fresh lime, cranberry

CHOCOLATE COVERED CHERRY
Stoli Vanilla, Chambord, Dark Godiva Chocolate and cream

THE STRAWBERRY BLONDE
3 Olives Strawberry, cranberry juice, cream