

We shop all sustainable seafood and shellfish.

RAW BAR *ALL GLUTEN FREE*

OYSTER SELECTIONS

EAST COAST

Bluepoint (NY) – *Medium brine, semi-firm texture with a sweet, nutty finish* \$ 12.00 1/2 dozen \$23.00 dozen

Delaware Bays (NJ) – *Mild, briny flavor, medium*

texture with a soft finish \$ 12.00 1/2 dozen \$23.00 dozen

Beau Soleil (NB) – *Clean, briny flavor, crisp, snappy texture with a slight effervescent finish* \$ 12.00 1/2 dozen \$23.00 dozen

WEST COAST

Kumamoto (WA) – *Sweet, briny flavor, semi-firm*

texture with a clean honeydew finish \$ 12.00 1/2 dozen \$23.00 dozen

Kusshi (BC) – *Delicate, briny flavor, semi-firm texture with a bright cucumber finish* \$ 12.00 1/2 dozen \$23.00 dozen

JEWELS OF THE SEA

Top Neck Clams \$ 12.00 1/2 dozen \$23.00 dozen

Shrimp Cocktail 4pc. \$ 18.00

Snow Crab Claws 6pc. \$ 34.00

1/2 Chilled Lobster \$ 16.00

Whole Chilled Lobster \$ 24.00

SHELLFISH PLATEAUS

All Plateaus served with cocktail sauce, plum sake mignonette and tobasco sauce

Deluxe \$ 58.00

4 Oysters, 4 Clams, 4 Shrimp, 4 Claws, Tuna Poke

Royale \$ 90.00

6 Oysters, 6 Clams, 4 Shrimp, 6 Claws, 1/2 Lobster, Tuna Poke

Grand \$ 120.00

12 Oysters, 12 Clams, 8 Shrimp, 8 Crab claws, Tuna Poke, 1lb. Lobster, Crab and Shrimp Louis

WHARF SUSHI SPECIALS

California Roll \$ 9.00

Spicy Tuna Roll \$ 10.00

Avocado Roll \$ 8.00

Sushi Combo \$ 27.00

2 Salmon, 2 Tuna, 2 Yellow Tail

STARTERS

Seared Rare Tuna \$ 16.00

Sushi grade Tuna, Jalapeno, Ponzu Sauce, Toasted Sesame Seeds

Blistered Shishito Peppers GF \$ 12.00

Ranch spice, Sea salt, lemon

Fried Calamari \$ 13.00

Peppadews, Arugula, Sweet Chili Glaze, Garlic Chips

Oysters “DRAGO” Style GF \$ 14.00

Garlic Butter, Pecorino and Parmesan Cheese

Mushroom and Taleggio Rice Balls \$ 14.50

Tomato Butter

Seared Crab Cake \$ 16.00

Remoulade Sauce, Tomato Salsa, Fried Capers

Steamed Native Clams GF \$ 14.00

Little Necks, Garlic, Lemon broth

Fried Brussel Sprouts GF \$ 10.00

Bacon, Spicy Maple- Chili Sauce

Mussels Frites GF \$ 14.00

Marinara

Provencial – Saffron Broth, Fennel, Capers, Garlic

Lemon, Garlic and White Wine

Fried Mozzarella Triangles \$ 11.00

SOUPS AND SALADS

New England Clam Chowder \$ 7.00

Mixed Greens Salad GF \$ 9.00

Baby Green, Marinated Heirloom Tomatoes, Peppadews, Cucumbers, Balsamic Vinaigrette

Wedge Salad GF \$ 13.00

Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, Bleu Cheese, Fried Shallots, Chive Oil

New Jersey “Street” Corn Caesar Salad GF \$ 14.00

Romaine Lettuce, Baby Kale, Roasted Corn, Mini Cherry Tomatoes, Toasted Pumpkin Seeds, Cotija Cheese and Cilantro Caesar Dressing

Burrata Salad GF \$ 15.00

Rocket Arugula, Red and Yellow Oven Roasted Tomatoes, Balsamic Drizzle and Basil Oil

Crab and Shrimp Louis Salad GF \$ 16.00

Romaine Lettuce, Asparagus, Cucumbers, Heirloom Cherry Tomatoes, Hard Boiled Eggs

WHARF SPECIALTIES

Sea Bass with Miso-Yuzu Glaze GF \$ 29.00

Crab Fried Rice, Baby Bok Choy

Crab Stuffed Shrimp \$ 29.00

White Bean Ragout

Seared Cod \$ 28.00

Malaysian Chili Sauce, Garlic Mashed Potatoes, Haricot Vert

Roasted Branzino GF \$ 32.00

Whipped Potatoes, Spinach, Tomatoes, Capers, Lemon

Seared Scallops GF \$ 32.00

with Corn Succotash, Chive Mashed Potatoes

Creamy Vodka Shrimp and Scallops \$28.00

Plum tomato and cream served over penne pasta

Seafood Risotto GF \$ 30.00

Shrimp and scallops served with creamy risotto

Shrimp Scampi \$ 25.00

Shrimp tossed in a white wine, garlic, lemon butter sauce served over linguini

Salmon Oscar GF \$ 29.00

Filet of salmon topped with lump crab meat and hollandaise sauce served with mashed potatoes and asparagus

WHARF CLASSICS

Served with Rice and Haricot Vert

Crab Cakes \$ 29.00

Fried Gulf Shrimp \$ 25.00

Broiled or Fried Flounder Broiled GF \$ 25.00

Broiled or Fried Seafood Combo Broiled GF \$ 29.00

Chicken Parmesan with Linguine Marinara \$ 22.00

ANGUS STEAKS

Our steaks are hand selected from true artisans with over 100 years' experience.

Grilled to order and served with Garlic Mashed Potatoes and Asparagus

Angus New York Strip 16oz. Center Cut GF \$ 48.00

Angus New York 8oz. Barrel Cut Filet GF \$ 43.00

Prime Rib 18oz. Boneless GF \$ 29.00

Tomahawk Chop 40oz. Center Cut GF \$ 95.00

Add Ons:

Crab Stuffed Shrimp (2) \$ 14.00 • Sauteed Shrimp GF \$ 9.00

Oscar Style GF \$ 12.00 • Bearnaise Sauce GF \$ 3.00

Sauteed Mushrooms & Onions GF \$ 2.00

KID'S CORNER

Available to kids 12 and under

Hot Dog \$ 7.00 with fries available gluten free

Chicken Fingers \$ 7.00 with fries

Spaghetti \$ 7.00 (red sauce or butter)

Fried Shrimp \$ 7.00 with fries

WHARF COCKTAILS

Wharf Cosmo Tito's, cointreau, fresh lime and splash of cranberry

Dirty Martini choice of Dorothy Parker gin or Tito's and olive juice with blue cheese stuffed olives

Old Fashion Bulleit Bourbon, muddled fruit, splash of club

Whiskey Sour Misunderstood Whiskey, fresh lemon juice, dash of egg whites, simple syrup and a dash of bitters

Sangria mixture of red wine, brandy and fresh citrus fruits

DRAFT BEER

Miller Lite • Coors Light • Yuengling •
Leinenkugel Summer Shandy • Angry Orchard
Crisp Apple Cider • Golden Roads Mango Cart
Landshark • Cape May IPA • Cape May
Rotational Line: Always Ready

BOTTLED BEER

Miller Lite • Coors Light • Yuengling •
Twisted Tea Original • Corona Light •
Corona Extra • Budweiser • Bud Light •
Michelob Ultra • O'Doul's • Heineken

CANNED BEVERAGES

White Claw Black Cherry • White Claw Mango • Sierra Nevada "Hazy Little Things"

*18% gratuity may be added to parties of 6 or more
Please ask your server about Wharf gift cards and merchandise*