

We shop all sustainable seafood and shellfish.

RAW BAR

OYSTER SELECTIONS

EAST COAST

Bluepoint (NY) – *Medium brine, semi-firm texture with a sweet, nutty finish* \$ 14.00 1/2 dozen \$25.00 dozen

Wild Chesapeake Bay (MD) – *Wild oyster from the nation's largest estuary, Chesapeake Bay. Meaty, medium cap with a buttery, clean finish* \$ 14.00 1/2 dozen \$25.00 dozen

Savage Blonde (P.E.I.) – *Farmed oyster from Savage Bay Harbor. Sharp, briny flavor with a crisp, firm texture and a clean, stone finish* \$ 14.00 1/2 dozen \$25.00 dozen

WEST COAST

Fanny Bay (B.C.) – *Farmed oyster from Baynes Sound. Medium cap with a plump, firm texture. Mild brine with a touch of citrus, cucumber finish with a watermelon aroma* \$ 16.00 1/2 dozen \$29.00 dozen

Royal Miyagi (B.C.) – *Farmed oyster from Sunshine Coast Sound. Semi firm texture with a soft, briny flavor and a kiwi finish* \$ 16.00 1/2 dozen \$29.00 dozen

JEWELS OF THE SEA

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

Shrimp Cocktail 4pc. \$ 18.00

Jonah Crab Claws 6pc. \$ 30.00

1/2 Chilled Lobster \$ 22.00

Whole Chilled Lobster \$ 44.00

SHELLFISH PLATEAUS

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

Deluxe \$ 64.00

6 Oysters, 6 Clams, 6 Shrimp, 2 Claws, Tuna Poke

Grand \$ 128.00

12 Oysters, 12 Clams, 10 Shrimp, 4 Crab claws, Tuna Poke, 1lb. Lobster

WHARF SUSHI SPECIALS

California Roll \$ 13.00

Spicy Tuna Roll \$ 14.00

Avocado Roll \$ 11.00

STARTERS

Tuna, Mango and Avocado Tartare \$ 19.00

Sushi grade Tuna, Coconut Amino, Lemon, Black Sesame Seeds and Wonton Crackers

Kung Pao Cauliflower \$ 15.00

Roasted Peanuts and Scallions

Fried Calamari \$ 15.00

Peppadews, Arugula, Sweet Chili Glaze, Garlic Chips

Fried Risotto Cake \$ 14.00

Three Vegetable Salad

Seared Crab Cake \$ 21.00

Remoulade Sauce, Tomato Salsa, Fried Capers

Steamed Native Clams \$ 16.00

Top Necks, Garlic, Lemon broth

Fried Brussel Sprouts \$ 14.00

Bacon, Spicy Maple- Chili Sauce

Mussels Frites \$ 15.00

Spicy Marinara OR Lemon, Garlic and White Wine

House Made Fried Mozzarella Triangles \$ 13.00

SOUPS AND SALADS

New England Clam Chowder \$ 8.00

Mixed Greens Salad \$ 9.00

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

Wedge Salad \$ 15.00

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

New Jersey "Street" Corn Caesar Salad \$ 16.00

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

Burrata Salad \$ 17.00

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

Peach, Strawberry and Arugula Salad \$ 16.00

Peppadews, Goat Cheese, Pistachios, Sweet Poppy Seed Vinaigrette

Add Ons to our Salads: Grilled/Blackened Chicken Breast \$9.00

Grilled/Blackened Shrimp \$12.00 • Grilled Salmon \$16.00

WHARF SPECIALTIES

Islandic Cod with Miso-Yuzu Glaze \$ 35.00

Udon Noodle and Baby Bok Choy Fry

Crab and Ritz Stuffed Shrimp \$ 36.00

Newburgh Sauce and Asparagus Risotto

Lobster Ravioli \$ 36.00

Brandy Cream with Corn, Lobster and Burrata

Grilled Swordfish \$ 34.00

Whipped Potatoes, Spinach, Tomatoes and Lemon

Seared Scallops \$ 38.00

Lemon Caper Sauce, Creamy Mushroom Risotto

Creamy Vodka Shrimp and Scallops \$35.00

Plum Tomato and Cream served over Penne Pasta

Seafood Risotto \$ 37.00

Shrimp and Scallops served with Creamy Lobster Risotto

Shrimp Scampi \$ 28.00

Shrimp tossed in a White Wine, Garlic, Lemon Butter Sauce served over Linguini

Salmon Oscar \$ 35.00

Filet of Salmon topped with Lump Crab Meat and Hollandaise Sauce served with Mashed Potatoes and Asparagus

WHARF CLASSICS

Broiled Wharf Classics served with Rice and Haricot Vert

Fried Wharf Classics served with French Fries and Cole Slaw

Crab Cakes \$ 37.00

Fried Gulf Shrimp \$ 28.00

Broiled or Fried Flounder \$ 29.00

Broiled or Fried Seafood Combo \$ 35.00

Chicken Parmesan with Linguine Marinara \$ 24.00

ANGUS STEAKS

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

Grilled to order and served with Mashed Potatoes and Asparagus

Angus New York Strip 16oz. Center Cut \$ 52.00

Angus New York 8oz. Barrel Cut Filet \$ 49.00

Tomahawk Chop 40oz. Center Cut \$ 98.00

Add Ons:

Crab Stuffed Shrimp (2) \$ 15.00 • Sauteed Shrimp \$ 12.00

Oscar Style \$ 15.00 • Bearnaise Sauce \$ 3.00

Sauteed Mushrooms & Onions \$ 4.00

KID'S CORNER

Available to kids 12 and under

Hot Dog \$ 8.00 with fries available gluten free

Chicken Fingers \$ 8.00 with fries

Spaghetti \$ 8.00 (red sauce or butter)

Fried Shrimp \$ 8.00 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

Misunderstood Peach Iced Tea Misunderstood Ginger Whiskey, peach puree, iced tea and lemon juice

Sangria mixture of red wine, brandy and fresh citrus fruits

DRAFT BEER

Miller Lite • Coors Light • Yuengling • Blue Moon
Leinenkugel's Summer Shandy • Golden Roads
Mango Cart • Landshark • Cape May IPA • Cape May
"Always Ready" • Kona Big Wave

BOTTLED BEER

Miller Lite • Coors Light • Yuengling • Twisted Tea Light
Corona Premiere • Corona Extra • Budweiser •
Bud Light • Michelob Ultra • Angry Orchards •
Heineken • Non-Alcoholic option

CANNED BEVERAGES

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

Sea Isle City Spiked Iced Tea • Nütrl Watermelon Vodka Soda

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness
20% gratuity may be added to parties of 6 or more • No splitting checks • We do NOT accept American Express*

Please ask your server about Wharf gift cards and merchandise