

*We shop all sustainable seafood and shellfish.*

## RAW BAR

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### OYSTER SELECTIONS

#### **EAST COAST**

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

#### **WEST COAST**

Fanny Bay (BC) – *Mild brine with a touch of citrus, cucumber finish with a watermelon aroma* \$ 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

### WHARF SUSHI SPECIALS

**California Roll** \$ 13.00

**Spicy Tuna Roll** \$ 14.00

## STARTERS

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**Fried Calamari \$ 15.00**

Peppadews, Arugula, Sweet Chili Glaze, Garlic Chips

**Seared Crab Cake \$ 22.00**

Remoulade Sauce, Tomato Salsa, Fried Capers

**Steamed Native Clams \$ 15.00**

Top Necks, Garlic, Lemon Broth

**Fried Brussel Sprouts \$ 13.00**

Bacon, Spicy Maple- Chili Sauce

**Mussels \$ 14.00**

Choose from either Spicy Marinara OR Lemon, Garlic and White Wine

**Fried Mozzarella Triangles \$ 12.00**

## SOUPS AND SALADS

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**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

*Add Ons to our Salads: Grilled/Blackened Chicken Breast \$9.00  
Grilled/Blackened Shrimp \$12.00 • Grilled Salmon \$16.00*

## WHARF SPECIALTIES

### **Creamy Vodka Shrimp and Scallops \$34.00**

Plum tomato and cream served over penne pasta

### **Seafood Risotto \$ 34.00**

Shrimp and scallops served with creamy lobster risotto

### **Shrimp Scampi \$ 26.00**

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 Herbed Scampi Rice and Haricot Vert

Fried Wharf Classics served with French Fries and Cole Slaw

### **Crab Cakes \$ 39.00**

### **Fried Gulf Shrimp \$ 27.00**

### **Broiled or Fried Flounder \$ 28.00**

### **Broiled or Fried Seafood Combo \$ 34.00**

### **Chicken Parmesan with Linguine Marinara \$ 23.00**

## ANGUS STEAKS

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*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 \$ 51.00**

**Angus Barrel Cut Filet 8oz. \$ 48.00**

**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

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*Available to kids 12 and under*

**Hot Dog \$ 8.00 with fries available gluten free bun**

**Chicken Fingers \$ 8.00 with fries**

**Spaghetti \$ 8.00 (red sauce or butter)**

**Fried Shrimp \$ 8.00 with fries**

## WHARF COCKTAILS

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**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

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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

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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

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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*