

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

Chesapeake Bay (VA) – 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 4pc. \$ 30.00

½ 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

Avocado Roll \$ 11.00

Spicy Tuna Roll \$ 14.00

STARTERS

WHARF'S STICKY, SPICY SHRIMP \$ 15.00

Fried Shrimp tossed in Sriracha Sweet Chili Aioli

PHILLY CHEESESTEAK EGG ROLLS \$ 13.00

Served with Dijon Mayo dipping sauce

CHICKEN OR CHEESE QUESADILLA \$ 14.00

Served with sour cream and salsa

STEAMED NATIVE CLAMS \$ 16.00

Top Necks with White Wine, Garlic Broth

MUSSELS FRITES \$ 15.00

Marinara OR Fra Diablo OR Garlic White Wine

FRIED BRUSSEL SPROUTS \$ 14.00

Bacon, Spicy Maple- Chili Sauce

NACHOS \$ 14.00

House Fried Chips, 3 Cheese Green Chile Fondue, Salsa, Tomato, Lettuce, Avocado Crema,

Sour Cream, Micro Cilantro

HOUSE MADE FRIED MOZZARELLA TRIANGLES \$ 13.00

BIG BOY PRETZEL \$ 12.00

BAY FRIES \$ 8.50

CHICKEN WINGS \$ 15.00

Buffalo OR Wharf's Spicy OR BBQ



We shop all sustainable seafood and shellfish.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$ 8.00

TUNA POKE BOWL \$ 23.00

Sushi Grade Tuna, Red Onions and Scallions tossed in Hawaiian Poke Sauce with Grilled Pineapple, Avocado, Seaweed Salad and Sushi Rice

NEW JERSEY "STREET" CORN CAESAR SALAD \$ 16.00

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

WEDGE SALAD \$ 15.00

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

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

Grilled/Blackened Chicken Breast \$ 9.00 • Grilled/Blackened Shrimp \$ 12.00

Salmon \$ 16.00

WHARF TACO BOARD

SHRIMP – Grilled or Fried \$ 15.00

Fresh Vegetable Slaw, Pico de Gallo, Mango Salsa, Cotija, Avocado Crema, Radishes and Cilantro

FISH – Grilled or Blackened \$ 15.00

Fresh Vegetable Slaw, Pico de Gallo, Mango Salsa, Cotija, Avocado Crema, Radishes and Cilantro

PORTOBELLO – Grilled \$ 13.00

Fresh Vegetable Slaw, Pico de Gallo, Cotija, Avocado Crema, Radishes and Cilantro

BURGERS

THE CLASSIC SHORT RIB, BRISKET, SIRLOIN BLEND ON A BRIOCHE ROLL WITH POTATO CHIPS. ADD FRIES \$2.50. ADD CHEESE TO FRIES ADDITIONAL \$1.00 • ADD TRUFFLE PARMESAN FRIES \$3.00 •

GLUTEN FREE BUNS AVAILABLE

ALL AMERICAN \$ 18.00

Classic Burger, American Cheese, Lettuce, Tomato and Onion

BBQ BURGER \$ 19.00

Applewood Bacon, Cheddar Cheese, Jack Daniels BBQ Sauce and Onion Strings

BACON-ONION JAM CHEESEBURGER \$ 19.00

Gruyere Cheese, Sriracha Aioli, Bacon Onion Jam

GRILLED PORTOBELLO \$ 16.00

Mozzarella, Roasted Red Pepper, Balsamic Drizzle

SANDWICHES

ALL SANDWICHES AVAILABLE WITH GLUTEN FREE BREAD

ALL SANDWICHES CAN UPGRADE TO FRIES FOR \$2.50 EXTRA AND ADD CHEESE TO FRIES FOR ADDITIONAL \$1.00

CRAB CAKE SANDWICH \$ 22.00

Spicy Mayo, Lettuce and Tomato

WHARF PO BOY \$ 17.00

Fried Shrimp, Lettuce, tomato, Sriracha Remoulade

BUTTERMILK FRIED CHICKEN SANDWICH \$ 15.00

Double Battered Fried to Crispy, Pickles, Buttermilk Dressing

SEARED GROUPER SANDWICH \$ 16.00

With Remoulade Sauce, Lettuce and Tomato

CHICKEN CUTLET PARMESAN \$ 15.00

Seasoned and breaded, homemade marinara, mozzarella cheese, seeded roll

PHILLY CHEESESTEAK \$ 13.00

Thinly sliced rib eye, American cheese sauce, seeded roll

CEREAL CRUSTED CHICKEN BREAST SANDWICH \$ 15.00

Lettuce, Tomato and Wildwood Sauce

PIZZA STATION

PLAIN PIE \$ 19.00

The Classic! Only Upside Down

SAUSAGE AND BROCCOLI RABE \$ 21.00

Garlic, Mozzarella, crumbled Italian sausage, Broccoli Rabe, Pecorino

WHITE CLAM PIE \$ 26.00

Fresh Clams, Garlic, Oregano, Mozzarella

PEPPERONI & MIKE'S HOT HONEY \$ 24.00

Classic Red Pie with Pepperoni and Mike's Hot Honey Sauce

Drizzled over the Top

BUFFALO SHRIMP PIE \$ 25.00

Classic Buffalo sauce, mozzarella, blue cheese and gulf shrimp

PASTA STATION AND ENTREES

RIGATONI, BROCCOLI RABE, SAUSAGE, GARLIC & OIL \$ 23.00

PENNE ALLA VODKA \$ 22.00

Plum Tomato and Cream

LINGUINE SHRIMP FRA DIAVOLO \$ 26.00

SALMON OSCAR \$ 35.00

Filet of salmon topped with lump crab meat and hollandaise sauce served with garlic mash and asparagus

CRAB CAKES \$ 37.00

Served with french fries

CHICKEN PARMESAN WITH LINGUINE MARINARA \$ 24.00

THE CLAM BAKE \$ 52.00

SERVED IN ORIGINAL BOWL OR SPICY

Whole Atlantic Lobster, Shrimp, Clams, Mussels, Andouille Sausage, Red

Bliss Potatoes, Fresh Corn on the Cob

KID'S CORNER

AVAILABLE TO KIDS 12 AND UNDER

HOT DOG \$ 8.00 with fries *GF with Bread change*

CHICKEN FINGERS \$ 8.00 with fries

SPAGHETTI \$ 8.00 (red sauce or butter)

FRIED SHRIMP \$ 8.00 with fries

FROZEN DRINKS

MARGARITA Regular or Strawberry or Mango

DAIQUIRI Strawberry or Mango

PINA COLADA

MIAMI VICE 1/2 Strawberry Daiquiri & 1/2 Pina Colada

MUDSLIDE

DIRTY BANANA



We shop all sustainable seafood and shellfish.

WHARF COCKTAILS

TITO'S BLUEBERRY LEMONADE

Tito's Vodka, muddled blueberries and lemonade

CRUSH

Your choice of orange or grapefruit vodka, club soda, topped with fresh squeezed oj or grapefruit

RUM RUNNER

Bacardi, Myers Dark Rum, blackberry brandy and creme de banana liqueur (Can be on the rocks or frozen)

VOODOO BUCKET

Cruzan mango, pineapple, coconut and raspberry rums mixed with oj, pineapple and cranberry juice

STRAWBERRY MOJITO

Cruzan strawberry rum, strawberry daiquiri mix, muddled mint, topped with club soda

DRAFT BEERS

MILLER LITE • COORS LIGHT • YUENGLING

LEINENKUGEL'S SUMMER SHANDY

BLUE MOON • KONA BIG WAVE

GOLDEN ROADS MANGO CART

LANDSHARK • CAPE MAY IPA

CAPE MAY "ALWAYS READY"

BOTTLED BEERS

MILLER LITE • COORS LIGHT • YUENGLING

TWISTED TEA LIGHT • CORONA PREMIERE

CORONA EXTRA • BUDWEISER • BUD LIGHT

MICHELOB ULTRA • HEINEKEN

ANGRY ORCHARDS • NON-ALCOHOLIC OPTION

CANNED BEVERAGES

WHITE CLAW BLACK CHERRY

WHITE CLAW MANGO

SIERRA NEVADA "HAZY LITTLE THINGS"

SEA ISLE CITY SPIKED TEAS

NÜTRL WATERMELON VODKA SODAS

WINES

RED

CABERNET • MERLOT • PINOT NOIR

WHITE

PINOT GRIGIO • CHARDONNAY • SAUVIGNON BLANC

WHITE ZINFANDEL

Welcome to the 2022 Season at The Wharf in Wildwood!

We want to welcome all of our customers both new and returning back to 708 West Burke Ave.

We are looking forward to a flavorful, fun and exciting summer at The Wharf.

We DO NOT accept American Express.

We hope you enjoy your dining experience here at The Wharf.

*Please ask your server about our Wharf gift cards
and our new merchandise.*

20% gratuity may be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness

708 West Burke Avenue • Wildwood, NJ 08260
609.522.6336 • www.thewharfnj.com