

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

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

WHARF'S STICKY, SPICY SHRIMP \$ 14.00

Fried Shrimp tossed in Sriracha Sweet Chili Aioli

BRUSSEL SPROUTS \$ 13.00

Bacon, Spicy Maple-Chili Sauce

PHILLY CHEESESTEAK EGG ROLLS \$ 13.00

Served with Dijon Mayo dipping sauce

FRIED MOZZARELLA TRIANGLES \$ 12.00

BIG BOY PRETZEL \$ 12.00

BAY FRIES \$ 8.00

CHICKEN WINGS \$ 15.00

Buffalo, Wharf's Spicy or BBQ

STEAMED "NATIVE" CLAMS \$ 15.00

Top Necks with White Wine, Garlic Broth

MUSSELS \$ 14.00

Choose from either Marinara OR Fra Diavolo OR Garlic White Wine



We shop all sustainable seafood and shellfish.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$ 8.00

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

Add

Grilled/Blackened Chicken Breast \$ 9.00 •

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

WHARF TACO BOARD

ADD FRIES \$2.50. ADD CHEESE TO FRIES ADDITIONAL \$1.00

SHRIMP – Grilled or Fried \$ 15.00

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

FISH – Grilled \$ 15.00

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

PORTOBELLO \$ 13.00

Fresh Vegetable Slaw, Pico de Gallo, Mango Salsa, 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 • **GLUTEN FREE BUNS AVAILABLE**

ALL AMERICAN \$ 17.00

Classic Burger, American Cheese, Lettuce, Tomato and Onion •

BBQ BURGER \$ 18.00

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

GRILLED PORTOBELLO \$ 16.00

Mozzarella, Roasted Red Pepper, Balsamic Drizzle

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

Please ask your server about Wharf gift cards and merchandise

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

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 \$ 15.00

Fried Shrimp, Lettuce, tomato, Sriracha Remoulade

BUTTERMILK FRIED CHICKEN SANDWICH \$ 15.00

Double Battered Fried Crispy, Pickles, Buttermilk Dressing

CHICKEN CUTLET PARMESAN \$ 14.00

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

PHILLY CHEESESTEAK \$ 15.00

Thinly sliced rib eye, American cheese sauce, seeded roll

PIZZA STATION

PLAIN PIE \$ 19.00

The Classic! Only Upside Down

BUFFALO SHRIMP PIE \$ 25.00

Classic Buffalo sauce, mozzarella, blue cheese and gulf shrimp

WHITE CLAM PIE \$ 26.00

Fresh Clams, Garlic, Oregano, Mozzarella

PASTA STATION AND ENTREES

PENNE ALLA VODKA \$ 22.00

Plum Tomato and cream sauce

LINGUINE SHRIMP FRA DIAVOLO \$ 26.00

SALMON OSCAR \$ 34.00

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

CRAB CAKES \$ 39.00

Served with french fries

CHICKEN PARMESAN WITH LINGUINE MARINARA \$ 23.00

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



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.

*20% gratuity can be added to parties of 6 or more
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.*

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