

We shop all sustainable seafood and shellfish.

RAW BAR

OYSTER SELECTIONS

Cape May Salts (NJ) – *Briny flavor with a tender texture and a clean, ocean finish*

\$ 15.00 1/2 dozen \$26.00 dozen

Bluepoint (NY) – *Medium brine, semi-firm texture with a sweet, nutty finish*

\$ 15.00 1/2 dozen \$26.00 dozen

Delaware Bay (DE) – *Mild, briny flavor, medium texture with a soft finish*

\$ 15.00 1/2 dozen \$26.00 dozen

JEWELS OF THE SEA

Top Neck Clams \$ 13.00 1/2 dozen \$24.00 dozen

Shrimp Cocktail 5pc. \$ 18.00

U-Peel Shrimp 1/2lb. (Chilled) \$ 15.00

Steamers \$ 16.00

Little Necks in a White Wine Garlic Broth

Mussels \$ 15.00

PEI Mussels served Red OR White Wine Garlic OR Buffalo Style with Crumbled Blue Cheese

SHELLFISH PLATEAUS

All Plateaus served with cocktail sauce and plum sake mignonette

Deluxe \$ 66.00

6 Oysters, 6 Clams, 6 Shrimp, 1 Snow Crab Cluster, Tuna Poke

Grand \$ 128.00

12 Oysters, 12 Clams, 10 Shrimp, 2 Snow Crab Clusters, Tuna Poke, 1lb. Lobster

WHARF SUSHI SPECIALS

California Roll \$ 15.50

Shrimp Tempura Roll \$ 16.00

Spicy Tuna \$ 15.50

STARTERS

Seared Rare Tuna \$ 19.00

Sushi grade Tuna, Seaweed Salad, Soy Yuzu Vinaigrette and Micro Cilantro

Meatballs with Fresh Ricotta \$ 15.00

3 Beef, Pork and Veal Meatballs with Pecorino Cheese topped with our House Marinara and Fresh Ricotta and Basil

Fried Calamari \$ 16.00

Your Choice Of: Peppadews, Arugula, Sweet Chili Glaze, Garlic Chips
OR

Sicilian Style with White Wine Lemon Garlic Sauce, Banana Peppers, Black Olives and Capers

Crab Rangoon Spring Rolls \$ 18.00

with Sweet Chili Dipping Sauce

Seared Crab Cake \$ 22.00

Remoulade Sauce, Tomato Salsa, Fried Capers

Fried Brussel Sprouts \$ 14.00

Bacon, Spicy Maple- Chili Sauce

House Made Fried Mozzarella Triangles \$ 13.00

SOUPS AND SALADS

New England Clam Chowder \$ 9.00

Soup du Jour \$ 9.00

Mixed Greens Salad \$ 10.00

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

Summer Salad \$ 17.00

Strawberries, Blueberries, Peppadews, Goat Cheese, Pistachios, Poppy Seed Vinaigrette

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

Grilled/Blackened Shrimp \$13.00 • Grilled Salmon \$17.00 • Blackened Tuna Bites \$ 16.00

WHARF SPECIALTIES

Seafood Stuffed Sea Bass \$ 38.00

Cheesy Risotto and Sauteed Spinach with Spinach Cream Sauce

Lobster Ravioli \$ 38.00

Served with Corn and Lobster in a Brandy Cream Sauce

Grilled Swordfish \$ 36.00

Vegetable Risotto and topped with Mango Mandarin Vinaigrette

Seared Scallops \$ 39.00

Creamy Mushroom Risotto and Lemon Caper Sauce

Seafood Alla Vodka \$36.00

Plum Tomatoes and Cream served over Penne Pasta

Seafood Risotto \$ 38.00

Shrimp and Scallops served with Creamy Lobster Risotto

Shrimp Scampi \$ 29.00

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

Salmon Oscar \$ 36.00

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

Crab and Clam Linguini \$ 36.00

Super Lump Crabmeat and Clams Served with Your Choice of Marinara OR White Wine Garlic Sauce

Mahi Mahi \$ 34.00

Blackened Served over Seasonal Rice and Topped with Mango Pineapple Salsa

WHARF CLASSICS

Broiled Wharf Classics served with Seasonal Rice and Haricot Vert

Fried Wharf Classics served with French Fries and Cole Slaw

Crab Cakes \$ 38.00

Fried Gulf Shrimp \$ 28.00

Broiled or Fried Flounder \$ 29.00

Broiled or Fried Seafood Combo \$ 36.00

Chicken Parmesan with Linguine \$ 25.00

Your Choice of Vodka Sauce or Marinara

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 \$ 53.00

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

Bone in Rib Eye 16oz. \$ 44.00

Prime Rib \$ 38.00

Add Ons:

Sautéed Shrimp \$ 13.00 • Oscar Style \$ 16.00

Béarnaise Sauce \$ 3.00 • Sautéed Mushrooms & Onions \$ 4.00 • Cabernet Demi-Glace \$ 3.00

KID'S CORNER

Available to kids 12 and under

Hot Dog \$ 9.00 with fries **available gluten free**

Chicken Fingers \$ 9.00 with fries

Spaghetti \$ 9.00 (red sauce or butter)

Fried Shrimp \$ 9.00 with fries

DESSERTS

Dessert Shooters

Daily Homemade Dessert Shooters Presented by your Server

WHARF COCKTAILS

Campbell's Cosmo Tito's, Cointreau, fresh lime and splash of cranberry

Sangria Red or White

Italian Aperol Spritz Aperol, Prosecco, club soda and a slice of orange.

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

Espresso Martini Resurgent Coffee liquor, vodka and coffee beans

Night Night Honey, I'm Old Fashion Bulleit Bourbon, bitters, muddled fruit, splash of club

That's A Wrap Bailey Martini Vodka, Chocolate Liquor and Bailey's Irish Cream

Drink of the Day *Ask your Server*

DRAFT BEER

Miller Lite • Coors Light • Yuengling • Blue Moon • Pacifico
Leinenkugel's Summer Shandy • Kona Big Wave • Stella
Artois • Golden Roads Mango Cart • Michelob Ultra • Cape
May IPA • Victory Hotel Paloma

BOTTLED BEER

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

CANNED BEVERAGES

White Claw Black Cherry • White Claw Peach • Sierra Nevada "Hazy Little Things" • Sea Isle City Spiked
Tea Raspberry • Surfside Iced Tea • Nütrl Watermelon Vodka Soda • Nütrl Pineapple 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
3.5% Surcharge for all credit card transactions • Please ask your server about Wharf gift cards, new merchandise
and booking private events*