



Wharf 2024 Pre-Season Menu

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

Raw Bar

- Cape May Salts-** served with Sake Mignonette, Tabasco Sauce, and Lemon Wedge. **\$15 / \$26**
Steamers- Little Necks in a Garlic White Wine Broth served with Garlic Buttered Crostini. **\$16**
Shrimp Cocktail- ½ lb. served with Cocktail Sauce and Lemon Wedge. (5Pt.) **\$18**
Voodoo Hot Shrimp- served in a hot and garlic broth with Garlic Buttered Crostini. **\$16**

Appetizers

- Bang Bang Shrimp-** Crispy Beer Battered Shrimp tossed in Sweet and Spicy Sauce topped with Scallions. **\$15**
Bacon Wrapped Scallops- Local Scallops wrapped in Apple Wood Smoked Bacon served with Sweet Chili Sauce. **\$MP**
Blackened Tuna Bites- (Served Rare) Sushi- Grade Ahi Tuna tossed in Blackened Seasoning served with Wasabi Cream Sauce **\$17**
Regular Fries- Crinkle Cut Fries served with Cheese Sauce. **\$9**
Bay Fries- Crinkle Cut Fries tossed in Wharf Crab Seasoning served with Cheese Sauce. **\$9**
Cheesesteak Eggrolls- served with Sweet Chili Sauce. **\$13**
House Cut Mozzarella Triangles- Freshly Sliced and Breaded served with Marinara. **\$13**
Caprese Stack- Thinly Sliced Jersey Tomato, Fresh Mozzarella, Balsamic Reduction, Fresh Basil. **\$14**
Nachos- Tri-Colored Tortilla Chips, Pico de Gallo, Fresh Jalapenos, Micro Cilantro topped with Cheese Sauce. **\$15**
 - Blacked/ Grilled Chicken **\$9** or Beef **\$9****Bavarian Pretzel-** served with Cheese Sauce. **\$12**
Chicken Wings- served with Bleu Cheese or Ranch. **\$16**
 - Buffalo, Bang Bang, Sweet Chili, Korean BBQ**Adult Chicken Tenders-** served with Honey Mustard or BBQ Sauce **\$15**
Quesadillas served with Sour Crème and Salsa. **\$15**
 - Cheese, Chicken, Shrimp
- ### Soup/Salads
- New England Clam Chowder-** served for Oyster Crackers. **\$9**
- NJ “Street Corn” Caesar Salad-** Romaine Lettuce, Roasted Corn, Cherry Tomato, Pumpkin Seeds, Sliced Parmesan Cheese, Caesar Dressing. **\$16**
Wedge Salad- Iceberg, Diced Red Onions, Cherry Tomato, Chopped Candied-Bacon, Fried Shallots, Blue Cheese Dressing. **\$15**
 - Blackened/Grilled Chicken **\$9**, Blackened/Grill Shrimp **\$13**, Blackened/Grilled Tuna Bites **\$16**, Super Lump Fried Crab Cake **\$22**



Add Fries \$2.50, Add Cheese to Fries for Additional \$1.00 to All Hand Helds.

Tacos

Shrimp (Grilled or Blackened)- Flour Tortilla, Cabbage Cole Slaw, Mango Pineapple Salsa, Sour Crème, Bang Bang Sauce, Micro Cilantro. **\$16**

Fish (Grilled or Blackened)- Flour Tortilla, Cabbage Cole Slaw, Mango Pineapple Salsa, Sour Crème, Bang Bang Sauce, Micro Cilantro. **\$16**

Burgers

All American- American Cheese, Lettuce, Tomato, Red Onion. **\$18**

BBQ- Cheddar Cheese, Candied-Bacon, BBQ Sauce. **\$19**

Black and Bleu- Bleu Cheese Crumbles, Blackened Seasoning, Candied-Bacon, Sauteed Onions. **\$19**

Bacon Jam- Gruyere Cheese, Bacon Jam, Bang Bang Sauce. **\$19**

Sandwiches

Crab Cake- Super Lump Crab, Lettuce, Tomato, Bang Bang Sauce. **\$23**

Po Boy- Fried Shrimp, Lettuce, Tomato, Bang Bang Sauce, Seeded Roll. **\$17**

Buttermilk Fried Chicken- Double Battered Fried, Pickles, Buttermilk Dressing. **\$16**

Yellow Fin Tuna- (Served Rare) Seared or Blackened, topped with Asian Slaw. **\$18**

Philly Cheesesteak- Thinly Sliced Ribeye, Cooper Sharp, Seeded Roll. **\$14**

Grilled Chicken- Bacon, American Cheese, Bread & Butter Pickles, Jalapenos, Spicy Ranch. **\$16**

Pizza

Plain Pie- Sauce and Cheese (Upside Down). **\$19**

White Seafood Pie- Shrimp and Crab Meat, Grande Mozzarella, EVOO, Garlic, Red Pepper Flakes. **\$28**

Mike's Hot Honey Pepperoni Pie- Classic Red Pie with Mike' Hot Honey Sauce. **\$24**

Kids

- **Chicken Tenders**- served with French Fries. **\$9**
- **Fried Gulf Shrimp**- served with French Fries. **\$9**
- **Spaghetti**- served in Butter or Red Sauce. **\$9**

Please ask your server about Wharf gift cards, merchandise, and booking private events.

20% gratuity may be added to parties of 6 or more • 3.5% surcharge will be added to all credit card transactions.



Specialty Cocktails

Orange Crush- *Stoli Orange, Triple Sec, Fresh Squeezed Orange Juice, Topped with Club Soda.*

Grapefruit Crush- *Grapefruit Vodka, Triple Sec, Fresh Squeezed Grapefruit Juice, Topped with Club Soda.*

Tito's Blueberry Lemonade- *Tito's Vodka, Muddled Blueberry, Lemonade.*

Voodoo Rum Bucket- *Bacardi Mango, Pineapple, Coconut, and Raspberry Rum Mixed with Orange, Pineapple and Cranberry Juice.*

Strawberry Mojito- *Strawberry Rum, Daiquiri Mix, Fresh Mint, and Club Soda.*

Rum Runner- *Bacardi Light Rum, Meyer's Dark Rum, Blackberry Brandy, Crème de Banana, Pineapple Juice and Grenadine.*

Draft Selection

Miller Lite, Coors Light, Yuengling Lager, Cape May IPA, Blue Moon, Sam's Summer Ale, Victory Skipper Tropical IPA, Kona Big Wave, Michelob Ultra, Pacifico, Founder's All Day IPA, Stella Artois

Bottle Selection

Miller Lite, Coors Light, Yuengling, Twisted Tea Light, Corona Extra, Corona Light, Budweiser, Michelob Ultra, Heineken Light, Heineken 0.0.

Can Selection

White Claw Black Cherry, Sea Isle Spiked Iced Tea, Nutrl Orange, Nutrl Pineapple, Hazy Little Thing