

RAW BAR**

OYSTER SELECTIONS**

CAPE MAY SALTS (NJ) (Raw)– Briny flavor with a tender texture and a clean, ocean finish \$ 15.00 1/2 dozen \$ 26.00 dozen

JEWELS OF THE SEA**

Top Neck Clams (Raw) \$ 14.00 1/2 dozen \$ 25.00 dozen

Shrimp Cocktail 5pc. \$ 18.50

Voodoo Hot Shrimp 1/2 lb. Served in hot garlic broth \$ 16.50

Steamers Little Necks in a white wine garlic broth \$ 17.00

PEI Mussels \$ 17.00 served Red OR White

Sesame Tuna Sashimi (Rare) \$ 19.00 seared Sashimi Grade Ahi Tuna, Asian Slaw, Sweet Soy, Cucumber Wasabi Drizzle

Crab Legs \$ MP served either Dry with clarified butter OR Voodoo Hot Garlic style

SHELLFISH PLATEAUS**

(All Plateaus served with cocktail sauce and plum sake mignonette)

DELUXE \$ MP

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

WHARF SUSHI SPECIALS**

While supplies last

CALIFORNIA ROLL \$ 16.50

SPICY TUNA ROLL \$ 16.50

SHRIMP TEMPURA ROLL \$ 16.50

NOT Available for Take Out

STARTERS

BANG BANG SHRIMP \$ 16.00

Crispy beer battered shrimp tossed in a sweet and spicy sauce

CHEESE STEAK EGG ROLLS \$ 13.50

Served with sweet chili dipping sauce

QUESADILLAS \$ 15.00 Chicken OR \$ 14.00 Cheese OR \$ 16 Shrimp

served with sour cream and salsa

FRIED BRUSSEL SPROUTS \$ 14.50 Served with Bacon, Spicy Maple- Chili Sauce

NACHOS \$ 16.00 Tri Colored Chips, Pico de Gallo, Fresh Jalapeno, Micro Cilantro with

Cheese Sauce

ADD: Grilled/Blackened Chicken \$ 9.00 OR Beef \$ 9.00 OR \$ 9.00 Shredded Pork

HOUSE MADE FRIED MOZZARELLA TRIANGLES \$ 13.50

Freshly sliced and breaded, served with Marinara

BAVARIAN PRETZEL \$ 13.00 Served with Cheese Sauce

REGULAR FRIES Crinkle Cut Fries with Cheese Sauce \$ 10.00

BAY FRIES Crinkle Cut Fries tossed in Wharf Crab Seasoning with Cheese Sauce \$ 10.00

CHICKEN WINGS (10) \$ MP served with Blue Cheese or Ranch tossed in your choice

of Buffalo OR Bang Bang OR Korean BBQ OR Sweet Chili

SHRIMP LEJON \$ 16.00

Shrimp wrapped in Apple wood Smoked Bacon served with Horseradish Cream Sauce

BLACKENED TUNA BITES (Served Rare) \$ 17.00

Sashimi Grade Ahi Tuna, tossed in Blackening Seasoning, Cucumber Wasabi Drizzle

BACON WRAPPED SCALLOPS \$ MP

Local Scallops, Apple wood Smoked Bacon, Siracha Aoli Drizzle

COCONUT SHRIMP \$ 16.50

Coated in Toasted Coconut Shavings, Pineapple Mango Salsa, Mandarin Drizzle

CRAB BRUSCHETTA \$ 16.50

Lump Crab Meat, Diced Jersey Tomato, Red Onions, Garlic, Basil, EVOO, Balsamic Glaze served with Garlic Buttered Crostini

CAPRESE STACK \$ 14.50

Thinly Sliced Jersey Tomato, Fresh Mozzarella, Basil, EVOO, Balsamic Reduction

ADULT CHICKEN TENDERS \$ 15.00

served with Honey Mustard or BBQ sauce



We shop all sustainable seafood and shellfish.

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$ 9.00 served with Oyster crackers

TUNA POKE BOWL \$ 25.00

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 \$ 17.00

Romaine Lettuce, Roasted Corn, Cherry Tomatoes, Pumpkin Seeds, Parmesan Cheese, Caesar Dressing

WEDGE SALAD \$ 16.00

Iceberg Lettuce, Diced Red Onion, Cherry Tomato, Chopped Bacon, Tomatoes, Bleu Cheese and Fried Shallots

SUMMER SALAD \$ 18.00

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

BUFFALO CHICKEN SALAD \$ 18.00

Buffalo Grilled Chicken, Iceberg Lettuce, Shredded Carrots, Cherry Tomatoes, Red Onions, Bleu Cheese Crumbles, Bleu Cheese Dressing

Add Grilled/Blackened Chicken Breast \$ 9.00 • Grilled/Blackened Shrimp \$ 13.00

Blackened Tuna Bites \$ 14.00

WHARF TACO BOARD

ADD FRIES \$3.00. ADD CHEESE TO FRIES ADDITIONAL \$1.50

SHRIMP – Blackened or Grilled \$ 17.00

Flour Tortilla, Cabbage Cole Slaw, Mango Pineapple Salsa, Sour Cream, Bang Bang Sauce, Micro Cilantro

FISH – Grilled or Blackened \$ 17.00

Flour Tortilla, Cabbage Cole Slaw, Mango Pineapple Salsa, Sour Cream, Bang Bang Sauce, Micro Cilantro

BURGERS

ADD FRIES \$3.00. ADD CHEESE TO FRIES ADDITIONAL \$1.50 **GLUTEN FREE BUNS AVAILABLE ADD \$ 1.50**

ALL AMERICAN \$ 18.00

American Cheese, Lettuce, Tomato and Onion

BBQ BURGER \$ 19.00

Apple wood Bacon, Cheddar Cheese and BBQ Sauce

CHESAPEAKE BURGER \$ 22.00

Chopped Lobster Meat topped with Queso Fondue

BACON JAM BURGER \$ 19.00

Gruyere Cheese, Bang Bang Sauce, Jalapeno Bacon Jam

BLACK AND BLEU BURGER \$ 19.00

Blackened, Apple wood Smoked Bacon, Sautéed Onion and Bleu Cheese Crumbles

FRENCH ONION BURGER \$ 19.00

Provolone Cheese, Caramelized Onions, Bacon Relish, Onion Crisps

SANDWICHES

GLUTEN FREE BREAD AVAILABLE ADD \$ 1.50 ADD FRIES \$3.00 AND ADD CHEESE TO FRIES FOR ADDITIONAL \$1.50

CRAB CAKE SANDWICH \$ 23.00

Super Lump Crab, Bang Bang Sauce, Lettuce and Tomato

WHARF PO BOY \$ 17.00

Fried Shrimp, Lettuce, Tomato, Bang Bang Sauce, Seeded Roll

BUTTERMILK FRIED CHICKEN SANDWICH \$ 16.50

Double Battered Fried to Crispy, Bread and Butter Pickles, Buttermilk Dressing

YELLOW FIN TUNA SANDWICH (Served Rare) \$ 20.00

Seared OR Blackened topped with Asian Slaw

CHICKEN CUTLET PARMESAN \$ 17.00

Seasoned and Breaded, Homemade Marinara Sauce, Mozzarella Cheese, Seeded Roll

PHILLY CHEESE STEAK \$ 15.50

Thinly Sliced Rib Eye, Cooper Sharp, Seeded Roll

GRILLED CHICKEN SANDWICH \$16.50

Bacon, American Cheese, Bread and Butter Pickles, Jalapenos, Spicy Ranch

LOBSTER ROLL \$ MP

Lightly Seasoned Lobster Meat, Mayo, Lemon Zest, Fresh Tarragon on a Toasted Split Top Bun

CAROLINA PULLED PORK \$ 17.00

Shredded Pork, Cabbage Cole Slaw, Red Onions, Tangy BBQ Sauce

PIZZA STATION

PLAIN PIE \$ 20.00

The Classic! Only Upside Down (Sauce and Cheese)

WHITE SEAFOOD PIZZA PIE \$ 28.00

Shrimp and Crab Meat, Grande Mozzarella, EVOO, Garlic, Red Pepper Flakes

MIKE'S HOT HONEY & PEPPERONI PIE \$ 24.00

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

MARGHERITA PIE \$ 22.00

Jersey Tomatoes, Fresh Mozzarella Cheese and Fresh Basil

BUFFALO SHRIMP PIE \$ 23.00

Classic Buffalo Sauce, Gulf Shrimp, Mozzarella Cheese and Bleu Cheese

KID'S CORNER

AVAILABLE TO KIDS 12 AND UNDER

HOT DOG \$ 10.00 with fries

CHICKEN FINGERS \$ 10.00 with fries

SPAGHETTI \$ 10.00 (red sauce or butter)

FRIED SHRIMP \$ 10.00 with fries

DESSERT SHOOTERS*

Home Made Desserts served in shot glasses. Perfect for Sampling and Sharing!

CHEESECAKE \$ 9.00

STRAWBERRY SHORTCAKE \$ 9.00

CHOCOLATE MOUSSE \$ 9.00

*While supplies last

FROZEN DRINKS

MARGARITA Regular OR Strawberry OR Mango

STRAWBERRY DAIQUIRI

PINA COLADA

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

MUDSLIDE

DIRTY BANANA

ESPRESSO

WINES

RED

CABERNET • MERLOT • PINOT NOIR

WHITE

PINOT GRIGIO • CHARDONNAY • ROSE



We shop all sustainable seafood and shellfish.

WHARF COCKTAILS

TITO'S BLUEBERRY LEMONADE

Tito's Vodka, Muddled Blueberries and Lemonade

CRUSH

Your choice of Stoli Orange OR Grapefruit Vodka, Club Soda, topped with Fresh Squeezed OJ or Grapefruit

RUM RUNNER

Bacardi Light Rum, Dark Rum, Blackberry Brandy and Creme de Banana, Pineapple Juice and Grenadine (Can be on the rocks or frozen)

VOODOO BUCKET

Bacardi Tropical, Pineapple, Coconut and Raspberry Rums mixed with OJ, Pineapple and Cranberry Juice

GUAVA MOJITO

Bacardi Tropical Rum, Lime Juice, Guava Puree, Muddled Fresh Mint, Club Soda

SANGRIA

Mixture of Red Wine, Brandy and Fresh Citrus

SPICY PINEAPPLE MARGARITA

Silver Tequila, Triple Sec, Lime Juice, Simple Syrup, Fresh Jalapenos, Splash of Pineapple Juice

MANGO MINT MARGARITA

Silver Tequila, Triple Sec, Lime Juice, Simple Syrup, Fresh Mango Juice, Fresh Basil

STRAWBERRY MINT MULE

Vodka, Fresh Strawberries, Lime Juice, Fresh Mint, Ginger Beer

DRAFT BEERS

MILLER LITE • COORS LIGHT • YUENGLING • ALLAGASH

KONA BIG WAVE • VICTORY SKIPPER TROPICAL IPA

SAM'S SUMMER ALE • MICHELOB ULTRA • PACIFICO

CAPE MAY IPA • FOUNDER'S ALL DAY IPA • STELLA ARTOIS

BOTTLED BEERS

MILLER LITE • COORS LIGHT • YUENGLING • TWISTED TEA LIGHT

CORONA LIGHT • CORONA EXTRA • BUDWEISER • BUD LIGHT

MICHELOB ULTRA • HEINEKEN LIGHT • ANGRY ORCHARDS

HEINEKEN 0.0

CANNED BEVERAGES

WHITE CLAW BLACK CHERRY

SIERRA NEVADA "HAZY LITTLE THINGS"

SEA ISLE CITY SPIKED ICED TEA

AVALON VODKA TEA

NÜTRL ORANGE VODKA SODA

NÜTRL PINEAPPLE VODKA SODA

Welcome to the 2024 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.

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

No more than 2 credit cards per table

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

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

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