

APPETIZERS AND SALADS

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| Wharf Chowder (gf) | 12 cup / 21 bowl | Layered Lobster Dip | 28 |
| Mussels, scallops, fish, shrimp and baby clams, in a creamy seafood chowder with a medley of vegetables | | House made layered lobster dip, fresh PEI lobster, shredded cheese, cream cheese, and Brushetta, served with grilled naan bread and tortilla chips | |
| Lobster Bisque (gf) | 12 cup / 21 bowl | Golden Dusted Calamari | 18 |
| Traditional rich lobster enhanced velouté, fresh lobster, and finished with a touch of cream | | Crisp calamari, shrimp, fresh lemon and Tzatziki sauce | |
| Crab or Lobster Rangoon | 19 | Shrimp Cocktail (gf) | 20 |
| Your choice of either crab or Lobster in a cream cheese filling, wrapped in crispy wonton, Sweet Chili Sauce | | Full flavored poached shrimp, mixed greens, accompanied with a Mary rose sauce and fresh lemon | |
| Mussels on the Wharf | 20 | Caesar Salad | 18 |
| Island blue mussels, white wine, onion, garlic, fresh thyme butter, steamed to perfection, and garlic toast | | Chopped romaine lettuce, creamy housemade caesar dressing, diced bacon, herb crouton, fresh lemon and shaved parmesan | |
| Steamed Clams | 20 | Wharf Salad (gf/v) | 17 |
| PEI soft shell clams, fresh lemon, gently steamed, garlic toast, served with drawn butter | | Mixed greens, cucumber, cherry tomatoes, red onion, julienne carrots mixed with a mustard thyme vinaigrette | |
| Oysters on the Half Shell (gf) | 1 for 3.5 / 6 for 20/ 12 for 39 | Cobb Salad (gf) | 23 |
| Our world Famous PEI oysters shucked and served on the half Shell, lemon, mignonette and wasabi cream | | Romaine lettuce, chicken breast, cherry tomatoes, avocado, boiled egg, goat cheese, Chopped bacon, served with ranch dressing | |
| Deep Fried Oyster | 24 | PEI Beet Salad (gf/v) | 22 |
| Our world famous PEI oysters, deep fried and served with delicious fried oyster aioli | | Roasted red beets, baby arugula, toasted goat cheese, dried cranberries, candied pecans, Balsamic glaze | |
| Bacon Wrapped Scallops (gf) | 28 | Strawberry Fields (gf/v) | 20 |
| Atlantic cold-water scallops, sliced bacon, lemon, pickled onion, dressed greens, butter sauce | | Vibrant buttery greens, slivered almonds, fresh strawberries, toasted sunflower seeds, tossed in Fresh made maple balsamic vinaigrette, topped with goat cheese cream | |

FROM THE LAND

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| Dockside Hamburger Platter (gfo+ \$3) | 24 | Grilled NY Striploin | 47 |
| Grilled PEI Ground beef, cheddar cheese, crisp bacon, sliced tomato, shredded lettuce on a toasted Ace bakery brioche bun, pickle, your choice of one side, and coleslaw (Vegetable burger substitute 3) ((gfo) Bun 3) | | 10oz triple A Certified Angus (grass-fed) Striploin grilled to your preference, fresh Market Vegetables, studded tomato, and your choice of one side | |
| Roasted Chicken Breast | 34 | Protein Power Bowl | 24 |
| Oven roasted bone in chicken breast, fresh marked vegetables, white wine cream sauce, and your choice of one side | | Red and white Quinoa, roasted Corn, black beans, avocado, tomato, cilantro, boiled egg, Tahini crème, corn crisps | |
| Butternut Squash Mac 'n Cheese | 28 | | |
| Scooby doo noodles, roasted butternut squash puree, tossed in a extra cheesy cream sauce and baked | | | |

Side choices : French fries, Roasted Garlic Mashed potato, Potato salad or Rice Pilaf

Salad + Protein Bowl Enhancements : Grilled Chicken 10, Salmon Fillet 10, Shrimp (2pc) 15, 4oz Lobster MP

Ask us about hosting your cooperate event or large groups.

ALL THINGS LOBSTER

Wharf Lobster Roll (GF +\$3) 36
 House made lobster mix, lemon mayo, celery, tarragon scented
 toasted traditional bun, fresh lemon, creamy cole slaw and your
 choice of Fries or potato salad

Double the meat: Monster Roll \$18

Lobster Poutine 36
 Crispy golden PEI French fries, steamed lobster, mozzarella cheese
 curd, sliced green onion, old bay hollandaise sauce

Lobster Mac'n Cheese 38
 Cavatappi noodles, velvety cream sauce, tender chunks of lobster,
 medley of three cheeses, served with garlic toast

Lobster Feast For Two MP
 4 lbs of our fresh PEI tender lobster, 3 lbs of our Islands Blue
 Mussels, 1 L of our house wine (optional) and your choice of 4 sides

Lobster Dinner 1lb /1.25lb /1.5lb /2lb MP
 Classic Steamed PEI lobster dinner, your choice of two sides,
 served with fresh lemon and drawn butter

ASK YOUR SERVER ABOUT OUR JUMBO LOBSTERS
3LBS / 6 LBS / AND EVEN 8 LBS

Lobster Grilled Cheese 36
 Fresh PEI lobster, sliced sourdough loaf, Gruyere cheese, old bay
 butter, lemon wedge, coleslaw and choice of one side

Dinner side choices :

Roasted Baby Potatoes, Rice pilaf, Potato Salad, Fresh Vegetables, Coleslaw, Golden French Fries, Roasted Garlic Mashed Potatoes

SEAFOOD SPECIALITIES

Mariner's Pot Pie 39
 A velouté cream of fresh scallops, lobster, and shrimp and
 assortment of fresh vegetables, topped with golden puff pastry,
 comes with your choice of two sides

Fish & Chips (2pc) 26
 Two pieces of crisp battered Atlantic haddock, brittle golden French
 fries, house made tarter sauce, fresh lemon and coleslaw

Pan Seared Salmon 36
 Pan crisp skinned salmon, wilted spinach, grilled zucchini and
 peppers, roasted baby potatoes, tarragon lemon pepper cream sauce

Roasted Halibut 42
 Crisp- crusted Atlantic halibut fillet, scallion whipped potatoes,
 grilled asparagus, chive butter sauce

Day Boat Sea Scallops 40
 Digby sea scallops with a golden crust, green pea, corn, zucchini,
 leek and parmesan risotto, chive oil

Crab Cakes 28
 Fresh Rock Crab, Tender Potatoes, Panko Breading, Lemon Aioli,
 Lemon Wedge, Coleslaw and choice of one side.

Crispy Oyster Po'boy 28
 Panko dusted fresh shucked oysters, toasted traditional French
 bread, remoulade sauce, shredded lettuce, tomatoes and pickles,
 French fries and coleslaw

Baja-Style Haddock Taco 28
 Golden - crisp haddock fillets, warm flour tortilla, crunchy cabbage
 slaw, pineapple jalapeno salsa chipotle aioli, green onion, your
 choice of French fries or potato salad

Shrimp and Scallop Farfalle Pasta 37
 Bow tie pasta, saluted shrimps and scallops, capers, red onion,
 aromatic tomato sauce, butter, lemon, grilled calamari, and fresh
 parsley, Shaved Parm

Scallop Fettuccine 38
 Fettuccini noodles, Digby scallops, sautéed trio of mushrooms, red
 onion, double smoked bacon, tossed in a creamy alfredo sauce,
 shaved parmesan

Golden Crisp Clam Strips & Chips 27
 Lightly breaded fresh clam strips, lemon wedge, house made tarter
 sauce, creamy cole slaw and crispy fries

ADD ONS

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| Lobster Tail | 31 | Lobster Claw (2 whole claw) | 30 | Crab Cake (1pc) | 15 | Shrimp Skewer (2pc) | 15 |
| Sauteed Sea Scallop | 28 | Grilled Chicken | 9 | Beef Gravy | 3 | | |

For Groups of eight or more there is an automatic gratuity of 18%

[v] Vegetarian Option [v,v] Vegan. Vegetarian Option [gf] Gluten Free [gfo] Gluten Free Option for a Charge