

APPETIZERS AND SALADS

Wharf Chowder (gf)	12 cup / 21 bowl	Layered Lobster Dip	29
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 bruschetta, served with grilled naan bread and tortilla chips	
Lobster Bisque (gf)	12 cup / 21 bowl	Golden Dusted Calamari + Shrimp	19
Traditional rich lobster-enhanced velouté, fresh lobster, and finished with a touch of cream		Crisp calamari, shrimp, fresh lemon & 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 with sweet chili sauce		Full Flavoured 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 served with 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 3.75 / 6 for 20/ 12 for 39	Cobb Salad (gf)	28
Our world Famous PEI oysters shucked and served on the half Shell, lemon, mignonette and wasabi cream		Romaine lettuce, cherry tomatoes, Chicken, avocado, boiled egg, goat cheese & chopped bacon, served with ranch dressing.	
Deep Fried Oyster	24	PEI Beet Salad (gf/v)	28
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	
Maple Bacon Wrapped Scallops (gf)	29	Strawberry Fields (gf/v)	20
Atlantic cold-water scallops, sliced bacon, lemon, pickled onion, dressed greens, Maple Drizzle		Vibrant buttery greens, slivered almonds, fresh strawberries, toasted sunflower seeds, tossed in Fresh made maple balsamic vinaigrette, topped with goat cheese cream	

Salad Enhancements : Grilled Chicken 10, Salmon Fillet 19, Shrimp Skewer (2) 15, 20z Lobster MP

FROM THE LAND

**Make it Surf'n Turf,
Add a Lobster Tail 29**

Dockside Hamburger Platter (gfo+ 3)	26	Grilled NY Striploin	51
Grilled PEI Ground beef, cheddar cheese, crisp bacon, sliced tomato, shredded lettuce on a toasted brioche bun, pickle, your choice of one side, and coleslaw (Vegetable burger substitute 3)		10oz triple A Certified Angus (grass-fed) striploin grilled to your preference, fresh market vegetables, studded tomato, and your choice of one side	
Lentil Bolognese Pasta (v,v)	26	Roasted Chicken Breast	34
Slow-cooked red lentils in a stewed tomato and balsamic ragout, vegan rice noodles, fresh herbs, vegan red wine glaze, grilled vegetables, grated cheese, and topped with fresh gremolata.		Oven roasted bone in chicken breast, fresh market vegetables, traditional pan gravysauce, and your choice of one side.	
Butternut Squash Mac 'n Cheese(v)	28	Protein Power Bowl	27
Scooby-Doo noodles, roasted butternut squash puree, tossed in a extra cheesy cream sauce and baked		Red and white quinoa, roasted corn, black beans, avocado, tomato, cilantro, boiled egg, tahini crème, corn crisps Protein Bowl Enhancements : Grilled Chicken 10, Salmon Fillet 19, Shrimp (2pc) 15, 4oz Lobster MP	

Side choices : French Fries, Garlic Mashed Potato, Roasted Baby Potatoes, Fresh Vegetables, Coleslaw, Potato Salad or Rice Pilaf

Ask us about hosting your cooperate event or large groups.

ALL THINGS LOBSTER

Wharf Lobster Roll (Gfo + 3)

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**

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

Lobster Mac'n Cheese

Cavatappi noodles, velvety cream sauce, bacon, tender chunks of lobster, medley of three cheeses, bacon, served with garlic toast

36

36

38

Lobster Feast For Two

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

MP

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 YOU SERVER ABOUT OUR JUMBO LOBSTERS**3LBS / 6 LBS / AND EVEN 8 LBS****Lobster Grilled Cheese (gfo +3)**

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, Garlic Mashed Potatoes

SEAFOOD SPECIALITIES

Mariner's Pot Pie

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

39

Fish & Chips

Two pieces of crisp battered Atlantic haddock, golden French Fries, house made tartar sauce, fresh lemon and coleslaw

26

Pan Seared Salmon

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

36

Roasted Halibut

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

42

Day Boat Sea Scallops (gf)

Digby sea scallops with a golden crust, green pea, corn, zucchini, leek and parmesan risotto, chive oil

42

Crab Cakes

Fresh rock crab, tender potatoes, panko breading, lemon aioli, lemon wedge, coleslaw and choice of one side.

28

**Swap your choice of your side
for Caesar Salad, Wharf Salad
or Sweet Potato Fries for +4**

Grilled Shrimp Po'boy

28

Fresh grilled shrimp, toasted traditional French bread, remoulade sauce, shredded lettuce, tomato, pickles, French Fries, and coleslaw

Baja-Style Haddock Tacos

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

Bowtie pasta, Saluted shrimp and scallops, capers, red onion, aromatic tomato sauce, butter, lemon, grilled calamari, and fresh parsley, shaved parm

Scallop Fettuccini

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

29

Lightly breaded fresh clam strips, lemon wedge, house made Tarter sauce, creamy coleslaw, and crispy fries

Surf and Turf

74

**Half of a 1.5lbs lobster, grilled 10oz strip-loin with roasted garlic
mashed potatoes, grilled vegetables, drawn butter, and au Jus**

ADD ONS**Lobster Tail** 29**Sauteed Sea Scallop (4)** 28**Lobster Claws (2 whole claw)** 29**Grilled Chicken** 10**Crab Cake (2pc)** 15**Beef Gravy** 3**Shrimp Skewer (2)** 15

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

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