

The Wharf

FINE SEAFOOD

Happy Hour at The Bar

Buck-a-Shuck*

local oysters on the half shell with cocktail sauce and lemon
\$1 each

Tuna Tostada*

diced raw tuna, red onion, avocado aioli, poke dressing
\$9

Truffle Fries

Truffle parmesan, herbs, sea salt
\$7

Littleneck Clams

Half dozen little necks clams with
white wine garlic herb both and crostini
\$9

Hot Honey Chicken Slider

Panko crusted chicken, hot honey, garlic aioli, on a mini
brioche bun
\$8

Crispy Flounder Sliders

Shredded lettuce and pickled with tartar sauce on a mini
brioche bun
\$8

Popcorn Scallops

crispy fried scallops, served with tartar sauce
\$8

*These items are raw or cooked to order Consuming raw or uncooked Meat, Poultry, Fish, Shellfish or eggs increases your risk of food-born illness Especially if you have a medical condition

Happy Hour Drink Specials

Specialty Cocktails \$10

Wharf Peach Sangria

rose wine, brandy, triple sec, peach schnapps, fresh lime juice

Old Fashion

bourbon, dash of bitters, muddled cherries, orange

Lemon Drop Martini

vodka, limoncello, cointreau, fresh lime juice and sugar rim

Pomegranate Margarita

tequila, triple sec, fresh lime juice and pomegranate juice

Mango Punch

bacardi mango, mango puree, pineapple juice & grenadine

Draf Beers \$5

DB Vienna Lager

Shock Top Wheat Ale

Loose Cannon IPA

Stella Artois Lager

Wines by the Glass \$8

Diora, Rose

Wycliff Sparkling

Penfolds Chardonnay

Punzi, Pinot grigio

De La Chapelle, Pinot Noir

Las Perdices, Cabernet