

A decorative border surrounds the menu, featuring detailed line drawings of various seafood items including lobsters, crabs, octopus, and fish, as well as fresh herbs like rosemary and thyme, and citrus slices.

DINNER FOR TWO

Served on Tuesdays

CHOOSE BOTTLE OF WINE

RED OR WHITE

Ask your service for wine options

CHOOSE 2 APPETIZERS

SHE CRAB SOUP

6 oz. our signature version with
cream and sherry

CAESAR SALAD

Romaine hearts with croutons, parmesan and our homemade creamy citrus dressing

CHOOSE 2 ENTREES

SEAFOOD PLATTER

Fried or broiled, rockfish, shrimp, and crab-cake, served with tartar sauce
and French fries

CHICKEN MILANESE

Parmesan and herb panko crusted, blistered tomatoes, sautéed spinach, tomato basil
vinaigrette and mashed potatoes

BROILED SALMON

Atlantic salmon, white wine lemon butter served with sautéed spinach,
mashed potatoes

CAJUN FILET TIP PASTA

Sautéed beef tips roasted red peppers, in cajun cream sauce with linguini

THE WHARF'S FAMOUS ALL-LUMP CRAB CAKES

Our specialty broiled to perfection, served with mashed potatoes and asparagus

ADD \$10 UP CHARGE

DESSERT TO SHARE

N.Y. CHEESECAKE

with strawberry

BREAD PUDDING

with Chantilly cream

\$125 (NOT INCLUDING TAX OR GRATUITY)