

Cold Appetizers

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| Topneck Clams Half Shell* | 8.95 |
| Traditional Shrimp Cocktail Four Jumbo Shrimp. | 11.95 |
| Oysters Half Shell* | 10.95 |
| Jumbo Lump Crab Cocktail With Florida Mustard Sauce. | 11.95 |
| CHILLED SHELLFISH TOWER Oysters, clams, shrimp, lump crab and whole Maine lobster. * | 49.95 |

Hot Appetizers

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| Broiled Clams, Garlic Butter & Bacon Our traditional version of Clams Casino. | 9.95 |
| Scallops Wrapped in Bacon With maple-soy glaze & spicy onion crisps. | 11.95 |
| Baked "Prime" Shell Oysters With herb butter, chopped bacon & parmesan bread crumbs. | 9.95 |
| Steamed Middleneck Clams "Bordelaise" White wine, chopped tomatoes & garlic butter. | 10.95 |
| All Lump Crabcake Florida mustard sauce. | 13.95 |
| Southern Fried Calamari Spicy chili mayonnaise with fresh cilantro. | 10.95 |
| Steamed Prince Edward Island Mussels With citrus cream & fresh basil. | 10.95 |
| Corn-Fried "Select" Oysters With eastern shore blue crab succotash & garlic mayo. | 11.95 |
| Shrimp & "Blue" Crab Fritters With spicy "Sriracha" aioli. | 10.95 |
| Shrimp With Garlic Butter Sautéed with garlic, crushed red pepper & lemon. | 10.95 |
| Shellfish In Thai Red Curry Shrimp, mussels & clams steamed in coconut milk with red chili, ginger & fresh cilantro. | 11.95 |

HOT APPETIZER PLATTER

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| Shrimp & "Blue" crab fritters, garlic shrimp, baked oysters & fried calamari. | For Two 24.95 For Three 29.95 For Four 32.95 |
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Soups

cup 4.95 bowl 6.95

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| She Crab Soup Our spicy version with cream & sherry. | |
| New England Clam Chowder Rich and creamy with Red Bliss potatoes. | |
| Maryland Seafood Chowder Tomato based chowder with shrimp, scallops & crab. | |
| "Vidalia" Onion Soup Topped with garlic croutons, gruyere & parmesan cheese. | |

Salads

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| House Salad Julienne carrots, mushrooms, cucumber & cherry tomatoes with garlic mustard dressing. | 5.95 |
| Classic Chopped Salad Celery, cucumber, corn, red bell pepper & radishes on a bed of mixed greens with Iowa blue cheese dressing. | 6.95 |
| Hearts of Romaine Caesar Salad With chopped egg, garlic croutons and parmesan cheese. | 6.95 |
| Arugula, Radicchio & Pecan Salad Tossed with a balsamic vinaigrette with sun-dried cranberries and Maytag blue cheese. | 7.95 |

Wharf Specialities

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| East Coast Cioppino Half Maine lobster, shrimp, scallops, Littleneck clams & mussels in a rich tomato based stew, topped with fried calamari. | 29.95 |
| Horseradish Crusted Maine Salmon with fresh asparagus & a honey citrus beurre blanc. | 23.95 |
| Pan Roasted North Atlantic Cod With Maine lobster, roasted sweet peppers, "harissa", capers & fresh basil. | 26.95 |
| Cashew Crusted Mahi Mahi Fresh spinach, shiitake mushrooms with a ginger soy beurre blanc. | 24.95 |

All Entrees, except pastas, served with your choice of one Baked Potato, French Fries, Saffron Rice, Cole Slaw or Grilled Vegetables

Sides

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| Fresh Broccoli Au Gratin | 5.95 |
| Fresh Asparagus Gratinee | 5.95 |
| Sauteed Spinach with Parmesan Cheese | 4.95 |
| "Mountain" of Grilled Vegetables | 4.95 |

Wharf Classics

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| Southern Fried Catfish | 16.95 |
| Broiled "Dayboat" Sea Scallops With garlic butter and bread crumbs. | 22.95 |
| Lobster-Scallop Au Gratin Baked in Cream & Topped with gruyere. | 24.95 |
| All Lump Crabcakes Our specialty - broiled to perfection. | 26.95 |
| Wharf "Special" Crab Jumbo lump crab lightly seasoned & backed. | 28.95 |
| Crawfish-Crab Imperial Spicy crawfish and jumbo lump crab. | 23.95 |
| Fried Seafood Platter gulf shrimp, sea scallops, oysters & catfish. | 24.95 |
| Fried Jumbo Gulf Shrimp | 19.95 |
| Jumbo Shrimp with Garlic Butter sauteed with garlic, crushed red papper & lemon. | 20.95 |
| Baked Stuffed Jumbo Shrimp with spicy crawfish-crab imperial. | 24.95 |
| Stuffed Chesapeake Flounder with spicy crawfish-crab imperial & topped with crab butter cream. | 24.95 |
| Maryland Fried Oysters "select" oyster lightly dusted in corn flour. | 20.95 |
| Triple Norfolk Combination prime lobster meat, jumbo lump crab & gulf shrimp. | 29.95 |
| Broiled Shellfish Platter All lump crabcake, three stuffed shrimp & "Dayboat" scallops. | 32.95 |

WHOLE MAINE LOBSTER

Steamed or Stuffed

Steakhouse Offerings

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| Grilled Filet Mignon* 8 oz. top choice steak with cracked black peppercorn & mushroom sauce. | 28.95 |
| Grilled "Kansas City" Strip* Bone in 20 oz. Angus steak with spicy onion crisps & fresh horseradish sauce. | 32.95 |
| Cashew Crusted Chicken Fresh spinach, shiitake mushrooms with ginger-soy beurre blanc. | 18.95 |

Shellfish Pastas

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| Lobster & Linguine Pasta Half Maine lobster served atop pasta with lobster meat, chopped tomatos & cream. | 28.95 |
| Jumbo Crab & penne Pasta With fresh asparagus, cream & parmesan gruyere bread crumbs. | 26.95 |
| Gulf Shrimp & Linguine With garlic, crushed red pepper, roasted sweet peppers, capers, mushroom & fresh basil. | 19.95 |

STEAK & SHELLFISH COMBOS

6 oz FILET MIGNON WITH "BEARNAISE" BUTTER & YOUR CHOICE

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| All Lump Crabcake* Our specialty - broiled to perfection. | 32.95 |
| Fried Jumbo Gulf Shrimp* Lightly dusted in corn flour | 32.95 |
| Stuffed Half Maine Lobster* with fresh lump crab & lobster meat. | 36.95 |