



MARTINGALE WHARF

SHAREABLES

JUMBO LUMP CRAB CAKES WHIPPED AVOCADO & ROASTED CORN CONFETTI	19
SPINACH & ARTICHOKE DIP ^{gf} FIRE ROASTED TOMATO SALSA & PRESSED CORN CHIPS	13
HOUSE MUSSELS ^{gf} A CHOICE OF CLASSIC FRENCH OR SPICY SOFRITO WITH TOASTED FOCACCIA BREAD	16
BURRATA MOZZARELLA ^{gf} BLISTERED TOMATOES, TORN BASIL & BALSAMIC CRUNCH	15
NEW ENGLAND CLAM CHOWDER A CLASSIC NEW ENGLAND FAVORITE	8
WILD MUSHROOM ARANCINI BABY ARUGULA, MANCHEGO, TRUFFLE CREMA	11
CRISPY RHODE ISLAND CLAM STRIPS CHERRY PEPPERS, HOUSE PICKLES, AIOLI	13

ARTISAN CHEESE SELECTION ^{gf} 3 HAND-CRAFTED CHEESES, CANDIED NUTS, RAISINS ON THE VINE, PEAR MOSTARDO & LAVASH	18
CHARCUTERIE BOARD ^{gf} HAND-CHOPPED SRIRACHA SALAMI, BENTON'S SMOKED HAM, SAUCISSON ROGUE, QUICK PICKLES, HARISSA SPICED NUTS, GRAIN MUSTARD & LAVASH	19
SMOKED FISHERMAN'S BOARD ^{gf} SALMON, SEA SCALLOPS, MUSSEL BRUSCHETTA, TROUT, HARD COOKED EGG, HORSE RADISH, CAPERBERRIES & GRISSINI	22
MAINE LOBSTER POUTINE CRISPY SEASONED FRIES, WHITE GRAVY, CHEDDAR CURD, MAINE LOBSTER & SCALLION	MKT
MIXED SEAFOOD COCKTAIL ^{gf} JUMBO SHRIMP, CHARRED BABY OCTOPUS, SNOW CRAB, FUSION TOMATO, RADISH, FRESH HERBS & BLOODY MARY COCKTAIL SAUCE	23

RAW BAR

OYSTERS ^{gf}	18/32
LITTLENECK CLAMS ^{gf}	9/18
SCALLOP CARPACCIO ^{gf} THAI CHILI, YUZU, RADISH, PEANUTS	16

YELLOWFIN TUNA CRUDO ^{gf} PONZU, CUCUMBER, TOGARASHI, CRISPY SHALLOT	16
EXECUTIVE TOWER ^{gf} OYSTERS, LITTLENECKS, SNOW CRAB, SHRIMP COCKTAIL	MKT

SALADS

PETITE GREENS SALAD ^{gf} TORN GREENS, FUSION TOMATOES, CUCUMBER, CARROT, POPPY SEED DRESSING	5/10
CLASSIC CAESAR SALAD ROMAINE, TORN CROUTONS, AGED PARMESAN, CAESAR DRESSING	8/12
BABY KALE & QUINOA BOWL ^{gf} RED QUINOA, BABY KALE, AVOCADO, MAINE BLUEBERRIES, GOAT CHEESE, GOLDEN BEETS, CREAMY PISTACHIO DRESSING	16
GRILLED MARINATED SKIRT STEAK ^{gf} MIXED GREENS, ROASTED TOMATO, CUCUMBER, ROASTED CORN, GORGONZOLA CHEESE, CRISPY SHALLOTS, PARM-PEPPERCORN DRESSING	19

POMEGRANATE GLAZED SALMON ^{gf} BABY ARUGULA, GOAT CHEESE, DRIED CRANBERRIES, WALNUT BRITTLE, CIDER GASTRIQUE	19
MEDITERRANEAN AHI SALAD ROMAINE, PETITE GREENS, FETA CHEESE, PEPPEROCINI, ROASTED TOMATO, KALAMATA OLIVES, CUCUMBER, SEARED YELLOWFIN TUNA, SPICY GODDESS DRESSING	18
TRADITIONAL COBB SALAD ^{gf} TORN GREENS, AVOCADO, FUSION TOMATOES, CRISPY BACON, HARD COOKED EGG, GORGONZOLA CHEESE, CREAMY DIJON DRESSING	15

ADD A PROTEIN: SHRIMP 12 SALMON 11 STEAK 12 CHICKEN 8 LOBSTER SALAD MKT

HANDHELDS

SERVED WITH YOUR CHOICE OF: FRENCH FRIES - TRUFFLE FRIES (+2) - GARLIC FRIES - COLESLAW - SIDE SALAD

WHARF BURGER ^{gf} GROUND SIRLOIN, CABOT CHEDDAR, GREENLEAF, TOMATO, ONION, HOUSE PICKLES ON TOASTED BRIOCHE	14
CRISPY CHICKEN CLUB BUTTERMILK FRIED CHICKEN, PROVOLONE, SMOKEHOUSE BACON, LETTUCE, TOMATO, AIOLI ON TOASTED BRIOCHE	15
CRISPY FALAFEL GYRO CRUMBLLED FETA, OVEN-DRIED TOMATOES, SHAVED RED ONION, PEPPERONCINI, CILANTRO-MINT RAITTA IN A WARM PITA	14

SALMON BLT ^{gf} GRILLED SALMON FILLET, BACON, GREENLEAF, TOMATO, AIOLI ON SOURDOUGH	18
FRIED COD SANDWICH CRISPY COD, COLESLAW, GREENLEAF, REMOULADE ON TOASTED BRIOCHE	19
LOBSTER ROLL ^{gf} POACHED MAINE LOBSTER, AIOLI, CELERY, HERBS, ON TOASTED BRIOCHE	MKT
BAJA SHRIMP TACOS FRIED BABY SHRIMP, SHREDDED CABBAGE, CILANTRO, BAJA SAUCE	17

MARKET SIDES

ROASTED GARLIC SMASHED YUKONS ^{gf}	8
HERB ROASTED NEW POTATOES ^{gf}	9
BAKED MAC N CHEESE	11
CREAMED SPINACH	8
MISO ROASTED CAULIFLOWER ^{gf}	9
GRILLED JUMBO ASPARAGUS ^{gf}	11

BABY SPRING VEGETABLES ^{gf}	9
STREET CORN	8
SEASONED FRIES	6
TRUFFLE FRIES	8
GARLIC FRIES	8

^{gf} ITEM CAN BE PREPARED GLUTEN FREE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES IN YOUR PARTY BEFORE ORDERING. CROSS CONTAMINATION WITH GLUTEN MAY OCCUR. CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.