



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, HORSERADISH, 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
POMEGRANATE GLAZED SALMON ^{gf} BABY ARUGULA, GOAT CHEESE, DRIED CRANBERRIES, WALNUT BRITTLE, CIDER GASTRIQUE	19

GRILLED MARINATED SKIRT STEAK ^{gf} MIXED GREENS, ROASTED TOMATO, CUCUMBER, ROASTED CORN, GORGONZOLA CHEESE, CRISPY SHALLOTS, PARM-PEPPERCORN DRESSING	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

^{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.

HOUSE SPECIALTIES

PAN-SEARED DAYBOAT SCALLOPS 29
CAULIFLOWER TWO WAYS, KING OYSTER MUSHROOMS,
CRISPY LOTUS, MISO BUTTER

CLAMS ALLA VONGOLE 23
FRESH ANGEL HAIR, TORN BASIL, WHITE CLAM BROTH, LEMON
ZEST, ROMANO, CRISPY CLAM STRIPS, GRILLED FOCACCIA

FRIED COD SANDWICH 19
CRISPY COD, COLESLAW, GREENLEAF, REMOULADE ON
TOASTED BRIOCHE

FISH N' CHIPS 19
CRISPY COD, SEASONED FRIES, TRADITIONAL COLESLAW,
REMOULADE

CASHEW-CRUSTED HALIBUT 31
ROASTED GOLD BEETS, RAINBOW CHARD,
BURNT ORANGE CARAMEL

HANDHELDS

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

LOBSTER ROLL ^{gf} MKT
POACHED MAINE LOBSTER, AIOLI, CELERY, HERBS,
ON TOASTED BRIOCHE

WHARF BURGER ^{gf} 14
GROUND SIRLOIN, CABOT CHEDDAR, GREENLEAF, TOMATO,
ONION, HOUSE PICKLES ON TOASTED BRIOCHE

SALMON BLT ^{gf} 18
GRILLED SALMON FILLET, BACON, GREENLEAF, TOMATO,
AIOLI ON SOURDOUGH

BAJA SHRIMP TACOS 17
FRIED BABY SHRIMP, SHREDDED CABBAGE, CILANTRO,
BAJA SAUCE

BUTCHER'S BLOCK ^{gf}

ALL CUTS COME WITH COMPLIMENTARY POTATO OPTION:
ROASTED GARLIC SMASHED YUKON - HERB ROASTED NEW POTATOES - FRENCH FRIES

6 OZ CENTER-CUT FILET 29
12 OZ NY STRIP STEAK 31
8 OZ MARINATED SKIRT STEAK 26
14 OZ BONE-IN COWBOY STEAK 38
STATLER CHICKEN BREAST 22

BUILD YOUR OWN SURF N' TURF:
LOBSTER TAIL MKT
GRILLED SHRIMP 11
CRAB CAKE 9

EMBELLISH YOUR CUT: CRISPY SHALLOTS 1 GORGONZOLA 1 WILD MUSHROOMS 3

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

INNOVATION. FRESHNESS. RESPONSIBILITY.

WE'RE COMMITTED TO MAINTAINING A RESTAURANT THAT PERFECTLY
COMPLEMENTS THE WATERFRONT IT RESIDES ON.

WE BELIEVE IN SUSTAINABILITY, SO WE RECYCLE LOCALLY, AND SOURCE LOCAL,
NATURAL, AND ORGANIC PRODUCTS WHENEVER POSSIBLE.

THANK YOU FOR DINING WITH US.

CONSUMING RAW OR UNDERCOOKED FOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.