

THE WHARF PUB LUNCH MENU

APPETIZERS

SUMMER BURRATA

Creamy burrata cheese with heirloom tomatoes, arugula, Black Sea salt and truffle vinaigrette. \$13

WHARF PUB WINGS

Tossed in smokey buffalo sauce & served with a side of our buttermilk ranch or creamy blue cheese. \$9

HOUSE MADE PICKLE PLATE

Our pickled green beans, cauliflower, shaved fennel and Southern style lime pickles served with homemade ricotta, toasted focaccia and our creamy buttermilk ranch for dipping. \$11

OLD BAY PEEL & EAT SHRIMP

Steamed in Narragansett Lager and served with a side of our charred jalapeño cocktail sauce. \$11

*WHARF PUB CHEESE & CHARCUTERIE TO SHARE

Our daily selection of New England or international cheese as well as housemade ricotta, pub pickled veggies, Prosciutto De Parma, Wharf Pub cured Porchetta and our creamy chicken liver pate served with fresh baked focaccia bread, New England honey, apple butter and spicy mustard. \$18

ZESTY FRIED PICKLES

Crisp housemade dill pickles lightly battered tossed with our pub spice blend and served with a side of rosemary ketchup or buttermilk ranch. \$7

TENDER GRILLED CALAMARI

Locally caught grilled calamari with fresh herbs and citrus beurre blanc over lemon dressed greens and baby white beans. \$13

SOUP

NEW ENGLAND SEAFOOD CHOWDER

With local clams, smoked corn, bacon and seasonal fish with grilled bread and fresh dill. Cup \$5.50, Bowl \$8.50

ASPARAGUS & ENGLISH PEA BISQUE

With garden veggies and citrus served with chilled jumbo lump crab meat. Cup \$9/bowl \$16

*RAW BAR

LOCAL MATUNUCK OYSTERS ON THE ½ SHELL

½ Dozen \$12, Dozen \$22

CHILLED LITTLENECK CLAMS - ½ Dozen \$10, Dozen \$18

JUMBO SHRIMP COCKTAIL - \$2.75 each

*ASK YOUR SERVER IF WE HAVE
A FEATURED OYSTER OF THE DAY!

All raw bar items come with your choice of 2 housemade sauces:

TRADITIONAL COCKTAIL, CHARRED JALAPENO COCKTAIL,
ST. GERMAINE MIGNONETTE, BLOOD ORANGE MIGNONETTE

*WHARF PUB OYSTER SHOOTER

Featuring a 4 oz New England draft beer and spicy cocktail shooter with a fresh RI Matunuck Oyster. \$7

*SAKE OYSTER SHOOTER

Featuring a 3 oz glass of Sakemote cold sake and spicy cocktail shooter with a fresh RI Matunuck Oyster. \$8.50

SIDE SALADS

GARDEN SALAD

With ripe tomato, red onion, bell peppers, hearts of palm, wasabi peas and either our creamy buttermilk ranch or lemon vinaigrette. \$7

CAESAR

With housemade dressing, pecorino romano cheese, fresh herbs, cherry tomatoes, cracked black pepper, white anchovies and brioche croutons. \$8.50

ENTREE SALADS

GRILLED CHICKEN CAESAR

With housemade dressing, pecorino romano cheese, fresh herbs, cherry tomatoes, cracked black pepper, white anchovies and brioche croutons. \$14

PUB WEDGE

Our take on a classic wedge with crisp iceberg, fried prosciutto, housemade blue cheese dressing, pickled egg and crispy buttermilk fried onions.

With choice of blackened salmon or shrimp. \$18

TATER TOTS

CLASSIC TOTS - Crispy tots served with sides of rosemary ketchup and grainy mustard aioli. \$6

THE PIG PEN - Bacon wrapped tater tots topped with our zesty cheese sauce, shaved jalapeño, scallions, housemade BBQ and grilled bread for plate cleaning. \$9

BLACK SEA TOTS - Tossed in our anchovy butter, fresh parsley and cracked black pepper. \$7.50

BIG COUNTRY TOTS - Topped with our house made Tasso gravy, black pepper, chives and melted cheese. \$9

TRUFFLE TOTS - Crispy tots tossed with herbs, black pepper and truffle oil and served with a side of our black garlic crema. \$8

PIZZA TOTS - Crispy Tots in our zesty tomato sauce with mozzarella and pecorino Romano cheese, shaved Prosciutto De Parma, chili flake and fresh basil. \$9

*Available plain jane style cheese & sauce. \$8

• Please inform your server of any food related allergies prior to ordering.



Our system will accommodate splitting checks up to 4 ways, please advise your server prior to ordering.

*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.