



• SHAREABLES •

NEW ENGLAND CLAM CHOWDER | 8

a rich, savory favorite!

WHARF SHRIMP COCKTAIL | 18

chilled shrimp, served with house-made cocktail sauce

TAYLOR POINT CALAMARI | 15

pepperoncini, garlic, butter, parsley

WALCOTT AVE HUMMUS | 12

house-baked bagel chips, carrot halves, cucumber, bell pepper slices

• BRUNCH •

BREAKFAST SANDWICH | 10

fried egg, your choice of bacon or sausage, cheese, served on White Toast, Texas Toast, Bagel, Multigrain, Rye, or English Muffin
GF Toast +\$2

FARMER'S SCRAMBLE | 14

baby spinach, tomato, mushroom, roasted red pepper, goat cheese, home fries & toast

PROSCIUTTO GOAT BENNY | 12 / 18

prosciutto, goat cheese, spinach, drizzled with fig glazed hollandaise

AVOCADO TOAST | 12.50

avocado spread on whole grain, topped w/ roasted cherry tomatoes, chia seeds, served w/ dressed greens

GF toast + \$2 | Add 1 poached egg + \$2

BREAKFAST BURRITO | 12

scrambled eggs, cheese, choice of bacon or sausage, peppers, onions, wrapped in a tortilla, garnished w/ avocado spread and salsa, served w/ home fries

BERRIES & WHIPPED CREAM | 13

two slices of French Toast OR two buttermilk pancakes, topped with seasonal berries, whipped cream, candied pecans

AÇAÍ BOWL | 14

scooped açai (ah-sah-EE) sorbet, topped with fresh strawberries, blueberries, bananas, almonds, crunchy granola, coconut, agave

Add Almond Butter + 75¢

GLUTEN-FRIENDLY: no granola, sub extra nuts

NUT-FREE: no granola or almonds

• FLATBREAD PIZZAS •

MARBELLA | 13

fresh & shredded mozz, tomato sauce, basil

VERRAZZANO | 15

roasted chicken, mild buffalo sauce, celery, shredded mozz-cheddar blend, bleu cheese

PRISCILLA | 14

mozzarella, baby spinach, marinated artichokes, goat cheese, EVOO

• GREENS •

Add: grilled chicken \$5 / shrimp \$8

AVOCADO BOWL | 14

baby spinach, avocado, hard boiled egg,
cucumber, quinoa, tomatoes, ranch dressing
MAKE IT VEGAN: no egg, sub lemon vinaigrette

WHARF SALAD | 12

house blend of crisp greens, granny smith
apple, almonds, dried cranberries, blue
cheese, lemon vinaigrette

GODENA FARM | 12

lettuce, cucumber, tomatoes, red onion,
house-made bagel croutons, Italian dressing
MAKE IT GREEK: add olives and feta + \$3

CLASSIC CAESAR | 12

crisp romaine lettuce, caesar dressing,
house-made bagel croutons, shaved
parmesan cheese

• LAND & SEA •

served with French fries

Sub: Dressed greens + \$2 | Sweet potato fries +\$2 | Fruit cup +\$3

CONANICUT LOBSTER ROLL | 25

lobster served with mayo, lettuce, toasted
buttery brioche roll

SEAFOOD LINGUINI | 24

lobster, tender shrimp, asparagus, mushroom,
sun dried tomatoes, buttery white sauce

HARBORSIDE REUBEN | 14

crispy battered cod fish, swiss cheese,
house-made coleslaw, tartar sauce, grilled rye

SAND POINT FISH & CHIPS | 22

beer battered cod, tartar sauce, coleslaw

SHRIMP TACOS | 18

3 tacos with hand-battered shrimp, slathered
in bang bang sauce, in flour tortillas, garnished
with scallions, tomato, cilantro, asian slaw

PORTOBELLO MELT | 12

grilled portobello mushrooms, tomatoes,
pesto, melted swiss cheese on grilled
multi-grain

BEAVERTAIL SMASH BURGER | 18

double burger patty topped with gooey
cheddar, smoked bacon, fried egg, on a
brioche bun

DUTCH ISLAND | 14

hand-battered fried chicken, topped with
bacon, maple syrup, house-made coleslaw,
spicy mustard

WATSON FARM | 14

roasted turkey breast, melted brie cheese,
cranberry sauce, on whole grain

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We take precautions to minimize cross-contamination, but cannot guarantee that our dishes are completely allergen-free.

Dishes noted as "GF" gluten-friendly, as they are prepared in the same kitchen as gluten-containing foods.

Please alert your server to any allergies.