

DINNER MENU

APPETIZERS

Prawn Cocktail.....	17
Shrimp Cocktail	15
Crab Cocktail	16
Fried Chicken Wings	16
<i>Battered & fried with a spicy buffalo sauce. Choice of *Ranch or *Blue Cheese.</i>	
French Fries.....	10
Sweet Potato Fries	10
Fried Clams.....	16
Fried Prawns	19
Fried Mozzarella Sticks	13
Fried Calamari Strips	17

SALADS

Combo Louie	21
Shrimp Louie	19
Crab Louie	21

DRINKS

Full Bar

Draft Beer

Bottled Beer

Ginger Beer

Red Wine

Butterfield Cabernet
Alfaro Merlot
Bargetto Pinot Nior
Klinker Brick Red Zin
Cinnabar Mercury Rising
Broadside Cabernet
Klinker Brick Farráh Syrah

White Wine

Butterfield Chardonnay
Storrs Chardonnay
Cinnabar Chardonnay
Morgan Chadonnay
Kenwood Champagne
Morgan SB
Bianchi Pinot Grigio
Sycamore Lane White Zin
Miobetto Prosecco

PASTAS

All Pasta dishes are topped with shredded Parmesan cheese.
Substitutions available for pasta are rice pilaf or mixed vegetables.

Smoked Salmon Linguini	27
<i>Smoked salmon sautéed with mushrooms in a delicate lemon & sundried tomato pesto sauce.</i>	
Pesto Scallops	29
<i>Large scallops sautéed with mushrooms & tomatoes in a Beurre Blanc then tossed with basil pesto.</i>	
Scampi Style Prawns	27
<i>Prawns, mushrooms & leeks, sautéed scampi style in a garlic Beurre Blanc then tossed with linguini.</i>	
Pasta Primavera	24
<i>Fresh vegetables sautéed with a creamy Beurre Blanc sauce.</i>	
Pesto Chicken Linguini	24
<i>Grilled marinated chicken breast, served with a basil pesto sauce.</i>	

ENTREES

All entrees are served with your choice of a cup of our homemade New England clam chowder or a side house salad.
Warm bread available on request.
Substitute a bowl 6 or bread bowl of chowder 7

Seared Ahi Tuna.....	27
<i>9oz. Seared Tuna steak topped with fresh tomatoes & a blue cheese sauce, served with rice pilaf & fresh steamed mixed vegetables.</i>	
Chicken Carciofi	25
<i>Grilled chicken breast with Castroville artichoke hearts in a lemon cream sauce, served with rice pilaf & fresh steamed vegetables.</i>	
Fish & Chips	24
<i>Breaded Alaskan cod deep-fried to golden brown served with cocktail and tarter sauce</i>	
Calamari & Chips	23
<i>Melt-in-your-mouth calamari steak served with the works</i>	
Prawns & Chips.....	25
<i>Large prawns lightly breaded and deep-fried, served with cocktail and tarter sauce</i>	
Clams & Chips	23
<i>Clam strips lightly breaded and deep-fried, served with cocktail and tarter sauce</i>	
Wharf House Burger	19
<i>Grilled beef patty topped with sautéed onions & cheddar cheese, served with French fries.</i>	
<i>Add On: Avocado -3 Bacon -3 Sautéed Mushrooms -1</i>	

Only one check split per party allowed. No outside food or drinks are allowed. Proper attire are required. We reserve the right to refuse service to anyone. 18% added gratuity on all parties 6 or more

Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINK MENU

Cocktails

Capitola Sunrise
Capitola Sunset
Cadillac Margarita
Kristy Special
Long Island
Mai Tai
Patti Tai
Tequila Sunrise
Titos Bloody Mary
Titos Moscow Mule
Bloody Mary

Beer

Bottled

Corona
Corona Lite
Pacifico
Luponic Distortion IPA
Modelo Negra
Budweiser
Bud Lite
Stella
Hard Cider
Guinness
Becks NA

Wine

White Wine

Butterfield Chardonnay
Storrs Chardonnay
Cinnabar Chardonnay
Morgan Chardonnay
Kenwood Champagne
Morgan SB
Bianchi Pinot Grigio
Sycamore Lane White Zin
Miobetto Prosecco

Red Wine

Butterfield Cabernet
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Klinker Brick Red Zin
Cinnabar Mercury Rising
Broadside Cabernet
Klinker Brick Farráh Syrah

Beverages

Iced Tea
Lemonade
Pepsi
Diet Pepsi
Dr. Pepper
Sierra Mist
Sparkling Water
Ginger Ale
Orange, Apple, Pineapple,
Grapefruit and Cranberry
Juices