

The Dinner Menu

The Starters

- Peel & Eat Shrimp** 13.95
steamed Gulf shrimp with Old Bay seasoning, chilled and served with cocktail sauce and lemon.
- Fried Green Tomatoes** 16.95
fried green tomato medallions, topped with chopped and sautéed crab meat, then drizzled with lemon butter and a remoulade sauce.
- Calamari Fingers** 12.95
Not your regular calamari... calamari steaks, cut in to strips, lightly breaded and then golden fried. served with a choice of dipping sauces.
- Smoked Fish Dip** 13.95
locally sourced and smoked here. served with fresh veggies, crackers and hot sauce!
- The 850 Crab Dip** 14.95
juicy lump crab meat, seasoned and oven baked in a creamy cheese sauce until golden brown. served with fried saltines.
- Crab Claws** Market Price
crab claws, fried or sautéed, and served with cocktail sauce and lemon.
- Stuffed Mushrooms** 11.95
mushroom caps filled with crab stuffing and topped with parmesan cheese. broiled until bubbly.
- Fried Pickle Chips** 9.95
lightly breaded and fried. served with ranch dipping sauce.
- Wisconsin Cheese Curds** 9.95
lightly breaded and fried. served with marinara sauce.
- SOB Gulf Shrimp** 12.95
lightly breaded & fried, tossed in our sweet n' spicy SOB sauce.

The Salads

dressings: ranch, blue cheese, oil & vinegar, honey mustard, italian, caesar, balsamic vinaigrette, raspberry vinaigrette, and house vinaigrette
need your salad gluten free? request no croutons!

- House Salad** entree 11.95 side 5.95
spring mix and romaine topped with fresh strawberries, cherry tomatoes, red onion, pecans, sliced cucumber, feta cheese crumbles, and house made seasoned croutons. served with our house vinaigrette.
- Caesar Salad** entree 10.95 side 4.95
crisp romaine lettuce, grated parmesan cheese and house made seasoned croutons. served with a caesar dressing.
- Grilled Wedge** entree 14.95
a romaine heart split, drizzled with olive oil, well seasoned, lightly char-grilled over an open flame and topped with blue cheese crumbles, chopped bacon, cherry tomatoes and sweet soy drizzle.

Add To Your Salad or Entrée

chicken ... 7.95 | shrimp ... 8.95 | fresh fish ... 11.95
fried crawfish 14.95 | steak ... 14.95

The Oysters

oysters are gluten free!

- Raw Oysters** fresh, succulent raw oysters
1 Dozen ~ 19.95 1/2 Dozen ~ 11.95
- Grilled Oysters** ... fresh, succulent raw oysters grilled to perfection and served with garlic toast.
1 Dozen ~ 23.95 1/2 Dozen ~ 13.95
- Oyster Rockefeller** ... baked oysters on the half shell, applewood smoked bacon, fresh spinach and cream cheese spread. topped with mozzarella cheese. served with garlic toast.
1 Dozen ~ 25.95 1/2 Dozen ~ 14.95

The availability is subject to change in concordance to current harvesting status.

***CONSUMER ADVISORY:** There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Section 61C-4.010(8).

Florida Administrative Code Editions - Section 3-603.11, FDA Food Code

Seafood Gumbo

our world famous seafood gumbo

bowl 9.95 cup 5.95

The Pizzas

NOTE: All Pizzas are finished with a sprinkling of Parmesan Cheese on the crust. gluten free crust available upon request - \$4.95

- Cheese Pizza** 11.95
red sauce base. add pepperoni \$1.95
- Margherita** 14.95
a garlic oil base, fresh tomatoes, mozzarella, and basil finished with balsamic reduction.
- Veggie** 14.95
red sauce base, bell pepper, mushroom, broccoli, tomato, spinach, feta finished with garlic and herb oil.
- Shooter** 15.95
red sauce base, prosciutto, mozzarella cheese, parmesan cheese, then finished with arugula tossed in a garlic lemon vinaigrette.

The EOD *Guest Favorite* 15.95
red sauce base, chicken, mozzarella, ghost pepper cheese, then drizzled with spicy red pepper jelly.

- CBR** 15.95
red sauce base, chicken, bacon, and fresh spinach with ranch drizzle.
- ValP** 16.95
white sauce base, shrimp scampi, green onion, tomato, feta and mozzarella. finished with garlic and herb oil.
- Niceville** 16.95
red sauce base, pepperoni, sausage, chicken, bell peppers, onion, tomato, mushroom, garlic, and mozzarella.
- The Honolulu** 15.95
white sauce base, ham, bacon, pineapple, and mozzarella. drizzled with honey.

WHARF850.COM   850.500.1234

Notice to Customers. Prices listed on our menu reflect our cash price. Our regular price includes a 3.5% non-cash adjustment. We offer savings when you pay cash.



CORK FEES

Bring Your Favorite Vintage™
\$20.00 per bottle with food purchase

20% GRATUITY INCLUDED FOR PARTIES OF 8 OR MORE

*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Section 3-603.11, FDA Food Code