

the
WHARF
850

Niceville, Florida
**GREAT FOOD
COLD DRINKS
GOOD TIMES**
THANK YOU FOR DINING LOCAL.
YOUR SUPPORT MATTERS.

WHARF SIGNATURE FAVORITES



850 SMASH BURGER

Two smashed patties with American cheese, lettuce, tomato, onion, and pickles. Served with hand-cut fries.

\$18.95



FRESH CATCH ORLEANS

Redfish, blackened, then topped with a Creole crawfish cream sauce. Served with baked potato and sautéed green beans.

\$32.95



BLACK & BLUE STEAK* SALAD

Balsamic-marinated sirloin over spring mix with blue cheese crumbles, pickled red onions & agave lime vinaigrette.

\$27.95



CREAMY TUSCAN CHICKEN

Grilled chicken topped with a creamy Tuscan sauce, spinach, mushrooms and cherry tomatoes.

\$26.95



BAYOU PHILLY

Conecuh sausage and shrimp, onions and bell pepper, topped with melted white American cheese on a toasted hoagie and a side of our mudbug mayo.

\$16.95

WHARF SHAREABLES

FRIED GREEN TOMATOES \$16.95
Fried green tomato medallions, topped with sautéed crab meat, then drizzled with lemon butter and remoulade.

CALAMARI BITES \$13.95
Lightly fried with banana peppers and served with our sweet chili sauce.

THE 850 CRAB DIP ★ \$15.95
Juicy lump crab meat, seasoned and oven baked in a creamy cheese sauce until golden brown. Served with fried saltines.

SPINACH DIP \$13.95
Creamy spinach topped with Parmesan. Served with tortilla chips.

FRIED PICKLE CHIPS \$11.95
Hand battered. Served with ranch dressing.

CRAB CLAWS MARKET
1/2 lb. crab claws, fried or sautéed. Served with remoulade.

STUFFED MUSHROOMS \$14.95
Mushroom caps filled with our signature crab stuffing, topped with Lemon butter, Parmesan and baked until golden.

WISCONSIN CHEESE CURDS \$11.95
Lightly breaded and fried. Served with marinara sauce.

SOB SHRIMP 🌶️ \$14.95
Lightly breaded and fried, tossed in our sweet n' spicy SOB sauce.

SMOKED WINGS ★ \$14.95
Bone-in wings served with choice of Thai Chili, Cajun Dry or Buffalo.

SEAFOOD NACHOS

Crispy tortilla chips, topped with sautéed shrimp, fish and bay scallops, smothered in our Creole cheese sauce, then topped with fresh pico de gallo, scallions and pickled jalapeños.



\$19.95

OYSTERS**

Raw Oysters 1 Doz | \$25.95 1/2 Doz | \$16.95

Oysters Rockefeller 1 Doz | \$31.95 1/2 Doz | \$20.95
Baked oysters on the half shell, applewood smoked bacon, fresh spinach and cream cheese spread. Topped with mozzarella cheese.

Grilled Oysters 1 Doz | \$29.95 1/2 Doz | \$17.95
Fresh, succulent oysters grilled to perfection. Served with garlic toast.

Bossman Oysters 1 Doz | \$29.95 1/2 Doz | \$18.95
Dollop of horseradish, green olive slice and our signature bloody mary mix.

SOUPS & SALAD

SEAFOOD GUMBO Cup | \$6.95 Bowl | \$10.95

SOUP OF THE DAY Cup | \$5.95 Bowl | \$9.95

HOUSE SALAD \$13.95

Spring mix, cherry tomatoes, red onion, pecans, cucumbers, feta cheese and house made croutons.

CAESAR SALAD \$11.95

Crisp romaine, parmesan cheese, house made croutons and our classic Caesar dressing.

GRILLED WEDGE SALAD \$16.95

Romaine wedge, blue cheese crumbles, chopped bacon, cherry tomatoes and sweet soy glaze.

BLACK & BLUE STEAK SALAD* ★ \$27.95

Balsamic-marinated sirloin, served over spring greens with pickled onions, blue cheese crumbles and fried tortilla strips, tossed in our agave-lime vinaigrette.

add chicken - \$7.95 | add shrimp - \$8.95 | add fish - \$11.95

FLATBREADS

Note: All Flatbreads are finished with a sprinkling of Parmesan Cheese on the crust.
Gluten free crust available upon request - \$4.95

CHEESE FLATBREAD

red sauce base.
add pepperoni \$1.95

\$11.95

THE MARGERITA

garlic oil base, fresh tomatoes, mozzarella, and basil. Finished with balsamic reduction.

\$14.95

THE SHOOTER

red sauce base, prosciutto, Mozzarella cheese, Parmesan cheese, then finished with Arugula tossed in a garlic lemon vinaigrette.

\$16.95

THE NICEVILLE

red sauce base, pepperoni, sausage, chicken, bell peppers, onion, tomato, mushroom, garlic, and mozzarella.

\$17.95

THE HONOLULU

white sauce base, ham, bacon, pineapple, and mozzarella. drizzled with honey.

\$15.95



THE EOD

red sauce base, chicken, mozzarella, ghost pepper cheese, then drizzled with spicy red pepper jelly.

\$15.95

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

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

Wharf Signature Dish ★

Spicy 🌶️

