

SEPTEMBER SPECIALS

THE WHARF

BUFFALO CALAMARI SALAD

\$18

Lightly fried with our own Buffalo sauce, arugula and bleu cheese.

CLASSIC SHRIMP COCKTAIL (6)

\$18

Six jumbo shrimp, chilled and served with homemade cocktail sauce.

DRUNKEN CLAMS WITH CHORIZO

\$19

Garlic, onions, cherry peppers, spinach, white wine sauce and chorizo bits.

SAUTÉED SCALLOPS WITH ASPARAGUS RISOTTO

\$24

Sautéed scallops with asparagus risotto, capers and olive oil.

GRILLED SHRIMP & ARUGULA SALAD

\$23

Grilled jumbo shrimp and arugula salad with roasted peaches, feta, red onion, walnuts, cucumber and balsamic glaze.

GRILLED TWIN BONELESS PORK CHOPS

\$26

With peppers, onions, cherry peppers, honey-lemon balsamic sauce, mashed potatoes and asparagus.

CRUSTED TILAPIA WITH CAJUN CREAM SAUCE

\$26

With mashed potatoes and broccoli.

MIXED FAJITAS – SHRIMP, STEAK & CHICKEN

\$24

Onions, red and green peppers and garlic, with garlic toast and mozzarella cheese.

WAGYU BURGER

\$20

With crispy onions, LTO, pepper jack cheese, French fries and pickles.