

# The WHARF PUB

3 COURSE LUNCH, 11:30AM - 4:00PM - \$16

TAX AND GRATUITY NOT INCLUDED.

## CHOICE OF APPETIZER

### ROASTED SWEET POTATO SOUP

With fresh ginger, smoked paprika crema and crushed pecans  
*-available vegan/dairy free*

### MINI STUFFIES

Local RI Littleneck stuffies with chorizo, pork belly, house breadcrumbs, peppers and our siracha aioli

### BACON WRAPPED TATERS

Crispy tater tots wrapped in bacon served over Guinness cheese sauce with jalapenos, our house BBQ sauce and fresh scallions  
*-available vegetarian*

## CHOICE OF ENTREE

### CAJUN CATFISH SLIDERS

Crispy catfish on grilled potato rolls with our Cajun remoulade, napa cabbage country slaw and fresh cilantro served with tater tots

### BLACKENED SALMON BIBB SALAD

Boston Bibb salad with green goddess dressing, shaved onion, fennel and cherry tomatoes  
*\* dairy free/substitute blackened tofu available for vegan*

### FOCACCIA FLAT BREAD PIZZA

With arugula pesto, truffled rosemary cherry tomatoes, mozzarella, RI mushrooms, house cured porchetta and our Taleggio béchamel

## CHOICE OF DESSERT

### NITRO MOUSE

Otter Creek nitro coffee stout infused chocolate mouse with maple whipped cream and candied bacon

### JUAN'S DRUNKEN TRES LECHES BREAD PUDDING

With Son's of Liberty Apple Whiskey of RI, roasted apples and cinnamon crème anglaise

• Please inform your server of any food related allergies prior to ordering.

Ask your server about our available vegetarian or gluten free options! Vegan cheese available +\$2

\*These items are raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of foodborne illness.

# The WHARF PUB

== 3 COURSE DINNER, 5PM - CLOSE - \$35 ==

*TAX AND GRATUITY NOT INCLUDED.*

**DINNER INCLUDES YOUR CHOICE OF BEVERAGE:**

Fountain Drink, Taste of RI Craft Beer Flight,  
Our Southern Whiskey Punch, Belle Pino Grigio or Paxis Red Blend

**CHOICE OF APPETIZER**

**\*OYSTERS ON THE HALF SHELL**

4 Local Matunuck oysters with our blood orange mignonette and fresh chives

**ROASTED SWEET POTATO SOUP**

With fresh ginger, smoked paprika crema and crushed pecans  
*-available vegan/dairy free*

**SHRIMP & JOHNNY CAKE**

Tender jumbo grilled shrimp over Juan's savory Johnny cake with roasted brussels  
and corn, creole spices and our poblano crema

**CHOICE OF ENTREE**

**PAN-SEARED LOCAL BLACK SEA BASS**

Over our roasted eggplant risotto with a Mediterranean olive  
and artichoke salad, arugula pesto and fresh herbs

**COUNTRY BBQ PORK LOIN**

Served with grilled poblano polenta, southern slaw, pork belly baked beans  
and a side of our fresno papaya BBQ glaze

**DUCK SUGO**

Butternut squash gnocchi with slow cooked duck sugo, shaved pecorino,  
seasonal mushrooms and toasted hazelnuts

**CHOICE OF DESSERT**

**NITRO MOUSE**

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