



# Arundel Wharf Restaurant

## DINNER MENU

### SEAFOOD

<b>Salmon*</b> <i>Gulf of Maine salmon filet prepared in a variety of ways - chef's choice nightly</i>	27
<b>Fish and Chips</b> <i>A generous portion of fresh fried haddock with fries and cole slaw</i>	25
<b>Baked Haddock</b> <i>New England style classic Ritz topping</i>	26
<b>Stuffed Haddock</b> <i>Crab stuffing and lobster sauce</i>	29
<b>Sauteed Sea Scallops*</b> <i>Pan seared with maple, bacon cream sauce</i>	30
<b>Shoreman's Pie</b> <i>Lobster, shrimp &amp; scallops in Newburg sauce, topped with truffled mashed potatoes</i>	33
<b>Fried Clam Platter</b> <i>12 ounces of clams, deep fried and served with fries &amp; coleslaw</i>	market

### LOBSTER

<b>Steamed Lobster*</b> <i>Fresh Maine lobster with drawn butter ~ 1<sup>1/4</sup> pound, single or twins</i>	market
<b>Lazy Lobster*</b> <i>The meat of a 1<sup>1/4</sup> pound lobster without the fuss</i>	market
<b>Lobster Club</b> <i>A fresh take on an old classic with house lobster salad</i>	market
<b>Lobster Roll</b> <i>Toasted roll stuffed with our house made lobster salad</i>	market

### FOR THE LANDLUBBERS

<b>Wharf Fried Chicken</b> <i>Panko crusted and deep fried with a curried honey-ginger sauce</i>	26
<b>Delmonico Ribeye*</b> <i>A twelve-ounce cut of Angus ribeye grilled to your liking, with garlic butter</i>	35
<b>Steakhouse Marinated Beef Tips</b> <i>12 oz. of charbroiled tips with a zesty cowboy dipping butter</i>	32
<b>Classic Hamburger</b> <i>An eight-ounce Angus patty on a bulkie with lettuce &amp; tomato</i>	16
<b>Classic Cheeseburger</b> <i>Our classic hamburger topped with cheese <b>with bacon</b> add 2</i>	17
<b>Impossible Burger</b> <i>A six-ounce vegan burger with lettuce, tomato &amp; special sauce</i>	15

\* Gluten Free Options

**A gratuity of 18% will be added for parties of six or more**  
**All foods on our menu may be served raw or undercooked or may contain raw or undercooked foods.**  
**Consumption of these foods may increase the risk of foodborne illness.**  
**Please check with your physician if you have questions about consuming raw or undercooked foods.**



# Arundel Wharf Restaurant

## DINNER MENU

### SOUPS & GREENS

<b>Soup of the Day</b> <i>Creative combos made daily</i>	6/7
<b>New England Clam Chowder</b> <i>Traditional creamy style</i>	8/10
<b>Maine Lobster Stew</b> <i>Creamy favorite with lobster and a dash of sherry</i>	14/16
<b>Garden Salad*</b> <i>Artisan greens and garden vegetables</i>	9
<b>Caesar Salad</b> <i>Hearts of romaine tossed in our house Caesar dressing with shaved parmesan and house croutons</i>	13
<b>Cobb Salad*</b> <i>Artisan greens topped with bacon, avocado, cheddar cheese, tomato &amp; egg</i>	15
<b>Salad of the Day</b> <i>A creative treatment of what's fresh from the garden</i>	daily
<b>Any Salad: With Chicken</b> add 9 <b>With Four Grilled Shrimp</b> add 14	
<b>With Lobster Salad</b> add market <b>With Salmon</b> add 14	

### SMALL PLATES

<b>Lobster Stuffed Avocado*</b> <i>Half of an avocado filled with lobster</i>	market
<b>Crab Rangoon Dip</b> <i>Asian inspired crab and cream cheese blend with fried wontons and sweet chili sauce</i>	17
<b>Traditional New England Steamers*</b> <i>Dip into a heaping bowl of steamed clams, a Maine classic</i>	market
<b>Sauteed Mussels*</b> <i>Prince Edward Island mussels served with focaccia toast, traditional wine, garlic and herbs</i>	18
<b>Sweet Potato Fries</b> <i>Sweet potato fries with a chipotle lime dipping sauce</i>	11
<b>Fried Calamari</b> <i>Golden fried with tomato basil sauce and fried banana peppers</i>	17
<b>Sesame Tuna Sashimi</b> <i>Seared Ahi tuna sliced, served with Asian noodles &amp; wasabi crema</i>	19
<b>Shrimp Cocktail</b> <i>Five jumbo shrimp with house cocktail sauce</i>	18
<b>Cheese Board</b> <i>House made pub cheese and a sampler of local cheeses with fig jam, grapes and crackers</i>	16

### PASTA

<b>Lobster Pasta</b> <i>A weekly creation with fresh lobster meat</i>	market
<b>Pasta Melange</b> <i>Lobster, shrimp and scallops in a basil crème sauce over linguini</i>	33
<b>Shrimp Scampi</b> <i>Eight large shrimp sauteed in house garlic butter served over pasta</i>	29

\* Gluten Free Options

**A gratuity of 18% will be added for parties of six or more**  
**All foods on our menu may be served raw or undercooked or may contain raw or undercooked foods.**  
**Consumption of these foods may increase the risk of foodborne illness.**  
**Please check with your physician if you have questions about consuming raw or undercooked foods.**