



# Arundel Wharf Restaurant

## DINNER MENU

### SEAFOOD

<b>Fish and Chips</b>	<i>A generous portion of fresh fried haddock with fries and cole slaw</i>	28
<b>Baked Haddock</b>	<i>New England style classic Ritz topping</i>	28
<b>Stuffed Haddock</b>	<i>Crab stuffing and lobster sauce</i>	30
<b>Sauteed Sea Scallops*</b>	<i>Pan seared with maple, bacon cream sauce</i>	32
<b>Shoreman's Pie</b>	<i>Lobster, shrimp &amp; scallops in Newburg sauce, topped with truffled mashed potatoes</i>	34
<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>1/2</sup> pound</i>	market
<b>Lazy Lobster*</b>	<i>The meat of a 1<sup>1/2</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>	27
<b>Garlic Butter Ribeye*</b>	<i>A twelve-ounce cut of Angus ribeye grilled to your liking, with garlic butter</i>	37
<b>Steakhouse Marinated Beef Tips</b>	<i>10 oz. of charbroiled tips with a zesty cowboy dipping butter</i>	35
<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 with bacon add 2</i>	18
<b>Impossible Burger</b>	<i>A six-ounce vegan burger with lettuce, tomato &amp; special sauce</i>	15

\* Gluten Free Options

**A gratuity of 20% 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.**



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### SOUPS & GREENS

<b>Soup of the Day</b> <i>Creative combos made daily</i>	7/9
<b>New England Clam Chowder</b> <i>Traditional creamy style</i>	9/11
<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>	11
<b>Caesar Salad</b> <i>Hearts of romaine tossed in our house Caesar dressing with shaved parmesan and house croutons</i>	14
<b>Cobb Salad*</b> <i>Artisan greens topped with bacon, avocado, cheddar cheese, tomato &amp; egg</i>	16
<b>K'port Maple Salad</b> <i>Mixed baby greens, fresh apples, grape tomatoes, crumbled bacon, cheddar &amp; toasted walnuts with maple balsamic vinaigrette</i>	16
<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 15	

### SMALL PLATES

<b>Lobster Stuffed Avocado*</b> <i>Avocado boat filled with lobster salad</i>	market
<b>Crab Rangoon Dip</b> <i>Asian inspired crab and cream cheese blend with fried wontons and sweet chili sauce</i>	18
<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 - small or large</i>	6/12
<b>Fried Calamari</b> <i>Golden fried with tomato basil sauce and fried banana peppers</i>	18
<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
<b>Chicken Wings Three Ways</b> <i>8 fried wings, choose sweet Thai chili, Buffalo or plain served with ranch or blue cheese</i>	16

### PASTA

<b>Lobster Mac N Cheese</b> <i>House cheese sauce with Maine lobster, cavatappi noodles, and a ritz cracker topping</i>	market
<b>Pasta Melange</b> <i>Lobster, shrimp and scallops in a basil crème sauce over spinach linguini or with chicken</i>	27 34
<b>Mediterranean Shrimp Scampi</b> <i>6 large shrimp sautéed with spinach, sundried tomatoes, Kalamata olives, capers &amp; feta over pasta with a garlic white wine sauce.</i>	29

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