



THE MILL WHARF

RESTAURANT & PUB

APPETIZERS & SALADS

Homemade New England Clam Chowder cup 5. bowl 7.

Lobster Stew cup 6. bowl 8.

Baked Onion Soup 5.
garlic croutons & swiss cheese

Stuffed Quahogs 4. each
drawn butter

Ultimate Nachos 12.
jalapeños, chili, tomatoes, onions & jack cheese

Nachos 9.
jalapeños & jack cheese

Shrimp Cocktail 4. each

***Oysters or *Littlenecks** 2.5 each
served raw with cranberry pomegranate mignonette

Lollipops of Australian Lamb 12.
mint infused balsamic glaze

Fried Calamari 11.
tossed with sweet asian chili sauce, banana peppers & scallions

Onion Rings 6.
hand cut

Boneless Buffalo Tenders 11.
blue cheese & celery
substitute french fries for celery \$2

Jumbo Lump Crab Cake 13.
served with jacques remoulade

Tuna Poke* 12.
chopped tuna mixed with mango, red peppers & onion, hoisin, coconut, wasabi, sriracha & wonton crisps

Garden Salad 7.
iceburg lettuce with garden vegetables

Greek Salad 9.
black olives, feta cheese, pepperoncini, tomatoes, onions & homemade greek dressing

Chopped Beet Salad 12.
fresh radicchio & butter lettuce, candied pecans, raisins, beets & goat cheese tossed with a vidalia onion & balsamic dressing

Caesar Salad 8.
house made caesar dressing

DRESSINGS

- blue cheese • vinaigrette
- creamy Italian • ranch
- honey mustard • russian
- lite balsamic vinaigrette

ADD ONS

add to salads for the additional price

Chicken 6.
teriyaki, bbq, blackened or grilled

Steak Tips 12.

Salmon 14.

Tuna 6. all white meat

Lump Crab Cake 9.

Grilled Jumbo Shrimp 10.

Lobster Meat Market \$
freshly shucked lobster tossed with mayo & celery

SEAFOOD

Daily Swordfish Market \$
chef's choice

Haddock Pomodoro
28. small plate 20.
sautéed in garlic, lemon, white wine over linguini pomodoro

Scituate Lobsters

Market \$
boiled or
add \$5 for
baked stuffed



Lobster

Mac & Cheese
select 30. chix 24.
freshly shucked scituate lobster
baked with gruyere & parmesan cheeses

Glazed Asian Salmon 24.
thai rice noodles & mixed vegetables

Scallop Pappardelle 25.
prosciutto, peas & alfredo sauce

Linguini & Clams 19.
fresh chopped clams
served one of three ways:
extra virgin olive oil & garlic or red sauce or fra diavolo

ENTREES

Braised Breast of Chicken 22.
duck sausage, cannellini beans, apple wood smoked bacon & grilled bread

Thai Rice Noodles 16.
coconut & cilantro min wine sauce with mixed vegetables

NY Sirloin* 25.
topped with a berry butter
served with mashed potato & vegetable
Add 3 grilled shrimp \$6.

Baked Scrod 22. pub cut 16.
fresh from our local waters, always a favorite served with potato & vegetable

Grilled Ginger Garlic Shrimp 26.
thai rice noodles & mixed vegetables

Coconut Curry Mussels 18.
lemon grass, coconut milk, shallots, tomatoes & scallions
served with warm Naan

Fish Tacos 3 tacos 21. 2 tacos 14.
grilled mahi mahi, roasted poblano slaw, pico de gallo, red chili aioli, avocado cilantro cream

FRIED SEAFOOD

served with fries and coleslaw

Fish & Chips 19.

Jumbo Shrimp 24.

Clam Plate 22.

Seafood Platter 28.

Scallop Platter 25.
also available broiled

Grilled Steak Tips* 18.
hand cut, marinated & grilled steak tips served over rice with vegetable

Chicken Parmesan
entree 18. sandwich 12.
breaded boneless breast of chicken with marinara sauce & mozzarella cheese, over penne pasta

Braised Lamb Shank 22.
natural jus, onion & fig compote, grilled asparagus & sweet potato mashed

BURGERS & SANDWICHES

served with choice of fries or cole slaw
substitute onion rings for \$2

8 oz. Pub Burger* 10.
additional toppings \$1 each

Crunchy Fried Fish 14.
served on a bulkie roll

Salmon Burger 12.
lettuce, tomato, onion & avocado green goddess dressing on a toasted roll

Lobster Roll Market \$
freshly shucked scituate lobster tossed with mayo & celery on a grilled roll
"Best of South Shore Award"

BBQ Smokehouse Chicken 11.
bbq sauce, bacon, cole slaw & cheddar cheese served on a bulkie roll

ADD ONS

add to burgers or sandwiches for \$1 each
swiss • american • cheddar • onions
mushrooms • jalapeños
bacon • peppers • bbq sauce

*These Menu Items may be served raw or under cooked. Consuming raw or under cooked meat, shellfish, eggs or poultry may result in food-borne illness, especially if you have certain medical conditions. If anyone in your party has an allergy please make your server aware prior to ordering.

WOOD OVEN PIZZA

Cheese 13.
tomato sauce & mozzarella cheese

Tomato & Fresh Mozzarella 14.
roasted tomatoes, fresh mozzarella, tomato sauce & basil

Braised Lamb Shank 15.
caramelized onions, kalamata olives, mission figs & feta cheese with balsamic drizzle

Grilled Chicken Pesto 15.
tomatoes, pesto, mozzarella & parmesan

Chef's Favorite 16.
sausage, pepperoni, prosciutto, mushrooms, banana peppers & mozzarella

ADD ONS

add to pizza for \$1 each
pepperoni • sausage • peppers
onions • mushrooms • bacon

add to pizza for \$3 each
prosciutto • fresh mozzarella
chicken

www.millwharf.com



Executive Chef Chris Treantafel



THE MILL WHARF
RESTAURANT & PUB

The Mill Wharf Restaurant was built on the site of the Welch Co. Lumber Mill in 1984 and has been operated by the Warner family since its construction. Artifacts from the original mill, such as signs, saws, and tools, are displayed in the restaurant and beams from the mill were used in its construction. The Mill Wharf has two floors, both with outside dining areas, and panoramic views of Scituate Harbor. In 1993 the first floor dining room was named "Chester's" in honor of the family's patriarch, Chester Warner.

We sincerely appreciate your business and continued support over the past 30 years and look forward to serving you in the future.

BOTTLED BEER

- Budweiser
- Bud Light
- Coors Light
- Miller Light
- Blue Moon
- Heineken
- Amstel Light
- Corona
- Sam Adams
- Sam Adams Light
- Michelob Ultra
- Miller High Life
- St. Pauli Girl N/A
- Sierra Nevada Pale Ale
- Yuengling Lager
- Narragansett (16oz can)
- Truly Spiked & Sparkling (Blood Orange or Lime)

MILL WHARF FAVORITES

Mill Wharf Punch
captain morgan, white rum, pineapple juice, orange juice and a splash of grenadine with a myers floater

Twisted Lemon
smirnoff passion fruit and lemonade

Frozen Mudd Slide
absolut, baileys and kahula drizzled with chocolate and topped with whipped cream

Ruby Salty Dog
absolut ruby red and grapefruit juice with a salted rim

WHITE

Chardonnay, Jordan Vineyards, Sonoma	48.
Chardonnay, Sonoma-Cutrer, Russian River	38.
Sauvignon Blanc, Kim Crawford, Marlborough	10. 38.
Fume Blanc, Ferrari Carano, Sonoma	34.
Chardonnay, Firestone, Central Coast	9. 34.
Pinot Grigio, DaVinci, Italy	9. 34.
Sauvignon Blanc, White Haven, New Zealand	32.
Chardonnay, William Hill, Central Coast	9. 32.
Pinot Grigio, Marco Feluga, Italy	31.
Riesling, Covey Run, Columbia Valley	8. 31.
Sauvignon Blanc, Dashwood, New Zealand	8. 30.
Pinot Grigio, Salvalai, Italy	7. 26.
Chardonnay, Forestville, California	7. 26.
White Zinfandel, Oak Vinyards, California	7. 26.

HALF BOTTLE

Blanc de Blanc, Schramsberg Cellars, Napa	29.
Pinot Noir, King Estate, Oregon	26.
Chardonnay, Sonoma-Cutrer, Russian River	19.
Pinot Grigio, Marco Feluga, Italy	15.

RED

Cabernet Sauvignon, Neal Family Vineyards, Napa	84.
Pinot Noir, Wild Horse Unbridled, Santa Barbara County	54.
Merlot, Stags Leap Winery, Napa	53.
Pinot Noir, Meiomi, Coastal California	ll. 43.
Cabernet Sauvignon, Alexander Valley Vinyards, California	42.
Pinot Noir, Soter "Planet Oregon", Oregon	36.
Cabernet Sauvignon, Ghost Pines, Napa-Sonoma	9.5 35.
Malbec, Gascon, Mendoza, Argentina	9. 35.
Pinot Noir, Bridlewood, California	9. 35.
Merlot, Firestone, Santa Ynez	34.
Merlot, Raymond R Collection, California	9. 34.
Cabernet Sauvignon, Sebastiani, Sonoma	32.
Cabernet Sauvignon, Forestville, California	7. 26.

SPARKLING

Blanc de Blanc, Louis Roederer, Champagne	162.
Blanc de Blanc, Schramsberg, Champagne	59.
Barefoot Bubbly, NV, California	7. 26.
Prosecco, Valdo, Italy	7. 26.

vintages subject to availability