



# 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 malt vinegar 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** 12.  
blue cheese & celery  
substitute french fries for celery \$2

**Jumbo Lump Crab Cake** 13.  
served with jacques remoulade

**Tuna Poke\*** 12.  
diced tuna topped with mango, red peppers & onion, hoisin, coconut, wasabi, sriracha mayo & wonton crisps

**Garden Salad** 7.  
iceberg 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

**Tenderloin 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

**Daily Swordfish** Market \$  
chef's choice

### Haddock Pomodoro

28. small plate 24.  
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 26.  
freshly shucked scituate lobster baked with gruyere & parmesan cheeses

### Scallop Tortiglioni

 26.

sautéed scallops, applewood smoked bacon, onions, marscarpone & parmesan cheese tossed in a pink marinara sauce

### Linguini & Clams

 19.

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

### Herb Roasted Semi Boneless Half Chicken

 23.

sweet potato, brussel sprout, cipolline onion hash, applewood smoked bacon & polenta stuffed tart apple

### Braised Boneless Short Ribs

 28.

natural jus, horseradish cream drizzle served with yukon mashed potatoes & grilled asparagus

### NY Sirloin\*

 25.

topped with a bercy butter served with mashed potato & vegetable  
Add 3 grilled shrimp \$6.

## 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.

Executive Chef Chris Treantafel

## SEAFOOD

### Baked Scrod

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

### Grilled Jerk Shrimp

 26.

coconut curry string vegetables, currants & fried plantains

### Untold Brewing

### Beer Steamed Mussels

 18.

scallions, fresh herbs, shallots, butter, grilled bread & romesco aioli drizzle (contains tree nuts)

### Fish Tacos

 3 tacos 21. 2 tacos 14.

grilled mahi mahi, roasted poblano slaw, pico de gallo, red chili aioli, avocado cilantro cream

### Glazed Asian Salmon

 24.

thai rice noodles & mixed vegetables

## 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

## ENTREES

### Grilled Tenderloin Tips \*

 18.

hand cut, marinated & grilled tenderloin 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

### Thai Rice Noodles

 16.

coconut & cilantro mirin wine sauce with mixed vegetables

## WOOD OVEN PIZZA

**Cheese** 13.  
tomato sauce & mozzarella cheese

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

**Prosciutto & Fig** 15.  
caramelized onions, mission figs prosciutto, gorgonzola, fresh mozzarella & arugula with balsamic & truffle oil drizzle

**Loaded Potato** 15.  
bacon, tomatoes, scallions, & cheese with a ranch drizzle

**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

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