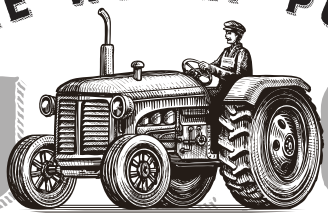




THE WHARF PUB
LUNCH

RESTAURANT WEEK

LUNCH 11:30AM TO 4:30PM
FRIDAY, APRIL 5, 2019 - SUNDAY, APRIL 14, 2019

2 COURSES FOR \$20
TAX AND GRATUITY NOT INCLUDED

CHOICE OF APPETIZER:

WARM PIMENTO CRAB DIP

Crispy Wonton Chips

ROASTED ASPARAGUS AND SWEET PEA BISQUE

Crispy Onions and Smoked Paprika Crème Fraiche

PORK BELLY TATER TOTS

Tangy House BBQ, Guinness Cheese, sharp Cheddar,
spicy Aioli and Shaved Scallions

CHOICE OF ENTRÉE:

LOCAL FISH AND CHIPS

Cisco Brewery's Grey Lady Beer Battered New England Cod, House Fries,
Southern Slaw, Pickles and Cajun Remoulade

WEDGE SALAD

Grilled Iceberg Lettuce, Tasso Ham, Buttermilk Ranch, Cajun Baby Shrimp,
Fried Onions, Fresh Chives and a Beet Pickled Egg

SMOKED BBQ BRISKET SANDWICH

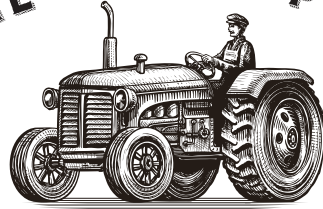
Southern Slaw, House BBQ Sauce, Melted Cheddar, Local Brioche Bun
Served with Pickles and House Made Poblano Cornbread Soufflé

{ ADD ONE OF OUR 21 CRAFT BEERS }
{ AVAILABLE ON TAP FOR ONLY \$5 }





THE WHARF PUB



RESTAURANT WEEK

DINNER 5PM TO CLOSE

FRIDAY, APRIL 5, 2019 - SUNDAY, APRIL 14, 2019

3 COURSES FOR \$35 WITH CHOICE OF BEVERAGE · TAX AND GRATUITY NOT INCLUDED

CHOICE OF APPETIZER:

FRIED GREEN TOMATOES WITH CREOLE CRABMEAT ETOUFFEE

Local Micro Cilantro from Big Black Dog Farm

SMOKED CAROLINA BBQ WINGS

and Buttermilk Ranch

ROASTED ASPARAGUS AND SWEET PEA BISQUE

Crispy Onions and Smoked Paprika Crème Fraiche

CHOICE OF ENTRÉE:

LOUISIANA SHRIMP AND GRITS

Creole Shrimp, Cheesy Roasted Poblano Grits

BLACKENED ATLANTIC SALMON

Over or Kale and Peach Salad with Citrus Dijon Vinaigrette, Toasted Pecans,
Pomegranate Seeds, Grilled Red Onion

FRIED CHICKEN AND WAFFLES

Crispy Fried Chicken Thigh, Thick Belgium Waffle, Local Butter, Chorizo Gravy, Maple Syrup

CHOICE OF DESSERT:

HOMEMADE BANANA PUDDING

Bourbon Caramelized Banana, Vanilla Wafers, Toasted Pecans

KEY LIME PIE

Graham Cracker Crust, Lime Zest, Fresh Whipped Cream

COMPLIMENTARY CHOICE OF BEVERAGE:

**Fountain drink, Gouguenheim Cabernet Sauvignon, Natura Sauvignon Blanc
A 16oz Magic Hat Barroom Hero Pub Ale or Cisco Grey Lady Witbier on draft,**

OR OUR WARD 8 COCKTAIL

with Old Overholt Rye Whiskey, Fresh lemon & OJ and Housemade
grenadine on the rocks

