

# 51 Wharf

## Soups

### Traditional Maine Clam Chowder ~7

Made in house with Clams, Bacon, & Potatoes.

### Soup "O" the Day ~6

A fresh soup created from scratch daily by our chef

## Salads

### House Salad ~5

Leaf Lettuce, Cucumbers, Carrots, Cherry Tomatoes with our Preserved Lemon Vinaigrette.

### Grilled Caesar ~7

Grilled Hearts of Romaine, shaved Pecorino, Garlic Croutons, & traditional Caesar dressing.  
Add Shrimp +3, Chicken +2, Lobster +4,

### Chopped Cobb ~8

Chopped Greens topped with Grilled Chicken Breast, Bacon, Gorgonzola, Egg, Tomatoes, and fresh Apple tossed with your choice of dressing.

### Forrest City Grilled Fish Salad ~8

Grilled Fresh Catch, Blueberries, Candied Walnuts, Corn & assorted greens, tossed in our Preserved Lemon Vinaigrette.

### Dressings:

Caesar, Ranch, Preserved Lemon Vinaigrette & Balsamic Vinaigrette

*We are available for private parties, events, rehearsal dinners and other gatherings*

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*18% gratuity may be added to parties of 6 or more*

## Appetizers

### Local Mussels ~9

Sautéed in Extra Virgin Olive Oil with Garlic, Tomatoes, White Wine & Linguisa

### Portuguese Style Cherrystone Clams ~11

Served in a White Wine Broth with a hint of French Mustard served with Garlic Crostinis

### Crispy Calamari ~10

Crispy Fried Calamari Drizzled with a Balsamic Reduction and served golden brown.

### Grilled Maine Shrimp Quesadilla ~8

Stuffed with Fresh Local Maine Shrimp, Caramelized Onions, Roasted Peppers and cheese Served with homemade salsa and sour cream

### Billy Penn Crab Cakes ~10

Served with a Raspberry Coulis & Red Pepper Aioli

### Candied Lobster Bruschetta ~12

Grilled Sourdough topped with Oven Dried Tomatoes, Maine Lobster, Lemon Confit & Basil

### Fresh Bruschetta ~7

Grilled Sourdough topped with Ripened Red Tomatoes, Onion, Fresh Basil, Garlic, Extra Virgin Olive Oil, and Shaved Parmesan Cheese.

## Sandwiches

All sandwiches served with hand cut potato fries

### Maine Lobster Roll ~12

Local Maine fresh caught Lobster mixed with Tarragon & Shallots, stuffed into a toasted roll

### 51 Burger\*\* ~10

Cooked to please and covered with Sautéed Onions, Pineland Farms Chevre with a Maple Blueberry BBQ sauce served on the side

### Crab, Cheddar & Chevre Melt ~11

Fresh Crab Meat melted with Cheddar & Chevre

## Small Plates

Sorry, no substitutions or split plates allowed.  
Choose from any plate listed below.

Choose one: 15~ Choose two: 25~ Choose three: 35~

### Alsation Pasta

Ziti and fresh English peas, smoked ham, tossed in a light cream sauce with fresh Pecorino and Panko baked until golden brown.

### Chinese Five Spice Sea Scallops\*\*

Seared Sea Scallops tossed with Five-Spice Powder sprinkled with Chili Oil and served with Pita Chips

### Wild-Flower Honey Atlantic Salmon\*\*

Atlantic Salmon Filet, grilled and basted with a Citrus and Wild-Flower Honey glaze.

### Seared First Choice Beef Filet\*\*

Top Round Sirloin Filet a with Gorgonzola Crust and served with an Apricot Raisin Chutney

### Cold Smoked Salmon Tartar\*\*

Fresh local Smoked Salmon with Oven Dried Tomatoes, Kalamata Olives, Red Pepper Fumet & Crostinis Garnished with a Parsley Salad

### Lemon Chicken Picatta

Sautéed Chicken in White Wine, Lemon & Butter sauce with Capers, Concassé Tomatoes and served with the Chef's fresh vegetable



Heart Healthy Choices



Please ask your server as many items can be made vegetarian

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



## Maine Lobsters

Steamed Maine Lobsters served with Corn on the Cob, Red Bliss Potatoes & Drawn Butter.

1 ½ pound Maine Lobster ~24

2 ½ pound Maine Lobster ~39

51 Surf & Turf with Petite Filet & Lobster Tail ~32

Baked Crab Stuffed Maine Lobster +5

## Entrees

Wharf Street Fish and Chips ~17

Golden Fried Catch of the Day served with hand-cut fries, house slaw and a tartar sauce.

Pineland Farms Cheddar Baked Cod ~18

Fresh Cod Filet covered with grated cheddar & Dijon Topping and baked until golden. Served with two sides.

Shrimp & Scallop Stuffed Flounder ~20

Filet of Flounder, stuffed and served with a Lemon Beurre Blanc. Served with two sides.

Stuffed Statler Breast of Chicken ~18

Chorizo & Wild Mushroom Stuffed Chicken breast baked to perfection. Served with two sides.

Mushroom Ravioli ~16

Ravioli with Oven Roasted Portabella and Crimini Mushrooms blended with Mozzarella and Parmesan Cheeses, Onions, Madeira Wine and dashes of herbs

## Sides: ~4

Steamed Red Bliss Potatoes, Garlic Mashed Potatoes, Rice Pilaf, House Cut French Fries, & Chef's Seasonal Vegetables

## Desserts

Ask your server about our rotating selection of Maine inspired house made desserts