

SELECTION FROM THE OCEAN

STARTERS

CHILLED SEAFOOD TOWER – 60

oysters, crab legs, snow crab claws, shrimp, lobster,
mussels, scallops, ceviche
dipping sauces

SHRIMP COCKTAIL – 18

piquant cocktail sauce

LOBSTER BISQUE - 10

fresh dill, puff pastry stick

CRAB CAKE – 17.5

sweet corn relish, lemon aioli

LOCAL TUNA - 17

seared, miso aioli, seaweed
mushroom edamame salad

CONCH CHOWDER - 10

fresh tomato, basil,
scotch bonnet

LOBSTER BITES - 19.5

passion fruit sweet & sour sauce,
vegetable slaw

CEVICHE OF THE DAY - 16

local catch, citrus juices, scotch
bonnet, cilantro, coconut milk,
fried avocado

CONCH FRITTERS - 13

golden fried,
spicy red pepper remoulade

ENTREES

MAHI-MAHI & LOBSTER – 39.50

spiced, asparagus risotto,
saffron scented lobster beurre blanc

SALMON – 30

seared, mango BBQ glazed, coconut
pumpkin puree, baked beets

“The Wharf’s SIGNATURE” SEABASS – 44

baked, basil–pistachio crust, mashed potatoes,
vegetables, champagne sauce

LOCAL CATCH OF THE DAY – 35

grilled, mediterranean, blackened
daily sides

TURTLE STEAK & LOBSTER -52

Pan fried, black bean island sauce,
mashed potatoes

SEAFOOD LINGUINI – 37

shrimp, lobster chunks, scallops, spinach,
sundried tomatoes, champagne sauce

DIVER SCALLOPS – 38

seared, asparagus risotto, truffle
dressing

STEAMED KING CRAB LEGS – 84

1lbs, daily sides

OUR PRICES ARE IN CI\$ | EXCHANGE RATE 1 KYD = USD \$ 1.25

SELECTION FROM LAND

STARTERS

BEEF CARPACCIO – 16

black pepper spiced,
parmesan, lemon crème,
black salt, arugula

ESCARGOT

"BOURGUIGNONNE" - 14
baked, garlic herb butter

CORN SOUP - 9

creamed, bacon bits, green
onions, croutons, chili oil

FOIE GRAS PATE – 22.5

crostini, mango compote

HALLOUMI CHEESE – 15

grilled, artichokes,
zucchini, tomatoes

FROM THE GARDEN

CLASSIC CAESAR - 12

romaine lettuce, anchovies, caesar dressing,
parmesan cheese, croutons

MIXED GREENS - 11

artisan greens, crisp raw vegetables,
roasted pumpkin seeds, balsamic dressing

SPINACH & ARUGULA - 13

home pickled vegetables, mango,
soy-ginger-sesame dressing, chili crunch

THE WHARF - 15

beets, apple, arugula, quinoa, candied
walnuts, lemon-honey dressing, breaded
fried goat cheese

ENTREES

SURF & TURF – MKP

grilled beef tenderloin, choice of king crab legs or lobster tail,
stuffed baked potato, sauce béarnaise

NEW YORK STEAK - 42

10 oz, sautéed mushroom, potato &
Spanish onions, herb butter

BEEF FILET - 44

8 oz angus beef, mac & cheese fries,
braised pearl onion, mashed green peas,
cabernet jus

RACK OF LAMB – 44

slowly roasted, thyme gnocchi, vegetables,
jalapeno-apple-mint jam

CHICKEN BREAST - 31

jerk marinated, roasted sweet potatoes,
dark rum jus, tropical fruit mojo

PORCINI MUSHROOM GNOCCHI – 28.5

spinach, melted tomatoes, parmesan cheese



**The Chef recommends no changes to the dishes as they are perfectly prepared.
however, we can accommodate for allergies. Please allow extra preparation time for any modifications!**