

Raw Bar

Cold Jumbo Shrimp (each) ~3.00

(Cocktail Sauce)

*Oysters on a half shell (each) ~2.75

(Balsamic peppercorn sorbet)

*Littlenecks on a half shell (each) ~2.50

(Lemon and horseradish)



DeWolf
TAVERN

Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4

Cheddar Cheese Naan ~6

Naan Pizza

Smoked Salmon, Sour Cream, Capers,
Mustard Oil, Cilantro ~13

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Parmesan, Arugula, Aged Balsamic ~13

Appetizers

Soup ~9

(Made in house)

Mixed Green Salad ~8

Balsamic vinaigrette.

Kale & Apple Salad ~11

Cranberries, carrots, pecans, parmesan peppercorn dressing.

Pakora Vegetable Fries ~14

Chickpea battered, assorted vegetables, fried, sour cream.

Steamed Littleneck Clams ~16

Cherry chili tomato, garlic, curry leaf, olive oil, garlic bread.

Steamed Mussels ~14

Coconut milk broth, thai chilis, mustard seed, curry leaf.

Shrimp Pakora ~14

Chickpea battered, fried with sweet chili sauce.

Chicken Empanada ~11

Tamarind and mint chutney.

Petit Lamb Rack ~15

Carrot salad and mint chutney.

Duck Leg Confit ~16

Honey pasillo chili sauce, kale, pickled onion.

Sandwiches

(served with house made chips)

Chicken ~16

Pulled chicken, cheddar cheese, avocado, lettuce,
onions, mango sour cream, on naan.

Vegetable ~15

Brussel sprouts, spinach, sun dried tomatoes,
potatoes, fresh mozzarella cheese, on naan.

Shaved Steak ~16

Swiss cheese, caramelized onion,
horseradish sour cream, on naan.

Naan BLT ~11

Bacon, mixed greens, tomato, and mayo, on naan.

Blackened Salmon Sandwich ~16

Arugula, red onion, avocado,
harissa honey aioli, on naan.

Lobster Roll ~28

Grilled brioche roll, naked lobster with 3 sauces.

Oyster Po Boy ~16

Grilled brioche roll, lettuce, horseradish pickle,
cocktail aioli.

Entrées

Flounder ~24

Sauteed, roasted fingerling potatoes, spinach,
lemon wine butter sauce.

Salmon ~26

Blackened, olive oil chick pea puree, apple,
pecans, dried cranberries, carrot salad.*

Swordfish ~26

Pepper sunflower seed sauce,
lemon caper ginger turmeric rice, seasonal vegetables.

Chicken ~25

Tandoori, cheddar, brussels sprout hash,
cardamom tomato masala.

Bistro Steak ~28

Teres major, mashed potatoes, seasonal vegetables, red wine
mushroom sauce.*

Lamb Curry ~24

Slow cooked, madras curry,
cracked wheat, seasonal vegetables.

Pork Chop ~24

Ancho jaggery glaze, seasonal vegetables, basmati rice.*

Vegetable Plate ~24

Cauliflower manchurian, braised beans,
sautéed seasonal vegetables, cornbread brussels sprout hash,
rice, naan, mint chutney, tamarind chutney, carrot salad.

Lobster Pop Over ~28

Light airy popover, 3 oz lobster meat, sherry cream,
field greens.

Seafood Stew ~34

Shrimp, scallops, mussels, clams, 1/2 lobster, local fish,
coriander, coconut, thai-chili broth, broccoli rabe.

Filet Mignon ~38

Mashed potatoes, seasonal vegetables, herb butter.*

Sautéed New England Lobster ~48

1 lb 1/4 Lobster, scallops, mussels, shrimp, broccoli rabe,
ginger, curry leaf, mustard seed, coconut milk, rice.

Classic Stuffed ~48

New England 1 lb 1/4 Lobster stuffed with cornbread stuffing
with shrimp and scallops, mashed potatoes,
seasonal vegetables.

Boiled Lobster Dinner ~38

1 lb 1/4 Lobster, 4 clams, mashed potatoes, seasonal
vegetables.

À La Carte

Salmon*

8 oz ~18

Filet Mignon*

8 oz ~32

**Tandoori Chicken
Breast**

8 oz ~18

Sides

**Brussels Sprout
Cornbread Hash ~9**

**Cauliflower
Manchurian ~9**

Seasonal Vegetables ~7

House Made Pasta ~8
(Butter or marinara sauce)

Mashed Potatoes ~7

Broccoli Rabe ~9

French Fries ~6

Basmati Rice ~5

*Consuming raw meat and shellfish or products not cooked to recommended internal temperatures can increase your risk of illness. If you have any food allergies please notify server.

Seasonal Cocktails

Cranberry Old Fashioned ~12

*Evan Williams Bourbon, Cranberry Simple,
Cardamom Bitters*

Coconut Martini ~14

*Stoli Vanilla Vodka, Malibu Rum,
Coco Lopez*

New Cumber ~14

*Crop Organic Cucumber Vodka
Skins Mastiha, Lemon Simple, Celery Bitters*

Pear Martini ~14

*Grey Goose Pear, St. Germain, Lemon Juice,
Simple*

Spiced Cinnamon Margarita ~14

*Thai Chili-Cinnamon Infused Tequila,
Benedictine, Agave, Lemon*

Warm Spiced Apple Cider ~14

*Your Choice of Rum, Bourbon, Vodka,
Tequila, or Apple Brandy*

Classics

House Margarita ~13

*Lunazul Tequila, Triple sec, Fresh
Lime, Agave*

Aperol Spritz ~13

Aperol, Prosecco, Soda Water

Manhattan ~13

*Evan Williams Bourbon, Antica,
Angostura bitters*

Red & White Sangria

14~Glass

50~Pitcher



Beer

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Samual Adams Boston Lager, MA ~6

Heineken Euro Lager, NE ~7

Amstel Light Euro Lager, NE ~7

Corona Extra, MX ~6

*Stella Artois~6
(Non-alcoholic)*

By The Glass

White

Maison Louis Jadot, Macon Village Chardonnay ~13

Fernando Pighin and Figli Pinot Grigio, Italy ~12

Machio Prosecco, Italy |187mL| bottle ~12

Risata Moscato, Italy |187mL| bottle ~12

Canella Rose |187mL|bottle ~12

Champs de Provence Rose, FR ~13

Storypoint Chardonnay, CA ~13

Angelini Pinot Grigio, Italy ~14

River Sail Blanc, France ~14

Seapearl Sauvignon Blanc, NZ ~12

Markham Chardonnay, CA ~15

Red

Chateau Souveraine Cabernet Sauvignon, CA ~12

Oberon Cabernet Sauvignon, Napa Valley, CA ~15

Murrieta's Well "The Spur," CA ~15

Trapiche Broquel Malbec, ARG ~12

Elouan Pinot Noir, OR ~13

Desserts

Flourless Fudge Cake ~11

*Topped with house made whipped
cream and fresh fruit*

Cherry Cheese Cake ~11

Dusted powdered sugar

Drenched Ice cream~ 13

*Chocolate or Vanilla Ice Cream (two scoops)
Your choice of: Baileys, Kahlua, Rum*

Rustic Seasonal Tart ~11

*Slices of seasonal fruit baked, scoop of
ice cream.*

Cardamom Crème Brûlée ~11

Cardamom custard

French Press Coffee

Sumatra

Ethiopian Ignatieff

Kenya AA Gatina

Guatemala Antigua Pea berry

Specialty Teas

Earl Grey

Imperial Green

English Breakfast

Chai

Decaffeinated Teas

Peppermint

Chamomile Flowers

Ginger-Lemon

Roobios African Red