



Lunch Served Everyday Beginning At 11:30am
Menu And Prices Subject To Change

Raw Bar Selections

Jumbo Shrimp Cocktail 3 each~
Cracked Lobster Claw 6 each~
Oysters On The Half Shell*
With Balsamic Peppercorn Sorbet 2.25 each~
Littleneck Clams On The Half Shell*
With Horseradish 2.25 each~
Raw Bar Platter* 3 Each Of The Above 40~

Appetizer

Lobster Popover

A Light Airy Crisp Popover Filled With
The Meat From Half A Lobster Sautéed
In A Light Lobster Sherry Sauce
Served With Mesclun Greens 16

Shrimp Pakora

Chick Pea Battered & Fried,
Sweet Chili Sauce 10~

Naan Pizza

Cheddar, Sun Dried Tomato & Bacon 9~

Steamed Mussels

Coconut Milk, Curry Leaf & Chili
Or ~Saffron White Wine 9~

Steamed Littleneck Clams

Garlic, Whole Cherry Chilies, Tomato &
Curry Leaf, Olive Oil, Garlic Bread 14~

Braised Pork Short Ribs

Braised With Mustard, Brown Sugar,
Coriander And Malt Vinegar Served With
Whole Grain Mustard Chutney 10~

Sides

Cauliflower Manchurian 7~
Brussels Sprout Cornbread Hash 7~
Basmati Rice 3~
Seasonal Vegetable 3~
Vegetable Fries 7~
French Fries 5~

*DeWolf Tavern charcoal roasts in a traditional Tandoor Oven.
The food is cooked over a hot charcoal fire, with a temperature of
900 degrees.*

*This allows the food to sear on the outside
and maintain the natural juices on the inside.*

*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 your server*

A gratuity of 20% will be added to parties of 8 or more people

Salads

Mesclun Greens with Aged
Balsamic Vinaigrette 7~

Baby Arugula with Shaved Fennel, Red Onion,
Bacon & Blood Orange Vinaigrette 8~

Chef Salad Chef's Selection of Fruit and
Vegetables With Hard Boiled Egg, Choose
Balsamic, Blood Orange, Blue Cheese
Or Ranch Dressing 9~

Add Grilled Shrimp 8~ **Add Chicken** 5~
Add Grilled Lamb 12~ **Add Lobster Tail** 14~
Add Scallops 8~
Add Catch of the Day Market~

Sandwiches

All Served On Our **Naan Bread**
with House Made Potato Chips

**Filet Mignon, Swiss Cheese, Caramelized
Onion & Horseradish Sauce** 14~

**Chicken, Avocado, Mango Sour Cream,
Cheddar cheese** 12~

**Lobster, Shrimp & Scallop
With A Lemon Pickle Tartar Sauce** 16~

Ham, Swiss Cheese & Mango Relish 6~

**Spinach, Sun Dried Tomato, Brussels Sprouts,
Peas, Potato, Fresh Mozzarella** 12~

Entrees

Tandoor Roasted Lobster

One And A Quarter Pound Lobster Served
With French Fries And Vegetable Of The Day 29~

Stuffed Native Lobster

Stuffed With Crab, Shrimp & Scallops Served
With French Fries And Vegetable Of The
Day 42~

Grilled Salmon

With French Fries And Vegetable Of The Day 18~

Littleneck Clams Fettuccini

*Spicy Tomato Sauce, Broccoli Rabe
& Toasted Bread Crumb* 18~

Seared Sea Scallops

*Chestnut Spaetzle & English Peas With
Thyme Garam Masala Sauce* 25~