

Naan Pizza

*Smoked Salmon, Fenugreek Sour Cream,
Capers, Mustard Oil, Cilantro ~14*

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Parmesan, Arugula, Aged Balsamic ~13

Cheddar, Lamb Hash, Mint Chutney, Cilantro ~16

Appetizers

Soup of the Day ~9
Made in House.

Mixed Green Salad ~8
Carrots, Cucumber, Balsamic Vinaigrette.

Kale & Apple Salad ~12
*Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.*

| *Blackened Shrimp ~18* | *Chicken Breast ~15* |
| *Salmon ~16* | *4 oz Lobster Meat ~26* |

Chicken Empanada ~12
Tamarind & Mint Chutney.

Fried Oysters & Pickles ~19
Harissa Remoulade.

Pakora Vegetable Fries ~14
*Chickpea Battered, Fried, Assorted Vegetables,
Mango Sour Cream.*

Tandoori Duck Sausage ~14
White Bean Stew, Pickled Onion, Parsley, Pesto.

Steamed Littleneck Clams ~18
*Seasoned with Dried Chilies, Tomato,
Garlic, Curry Leaf, Garlic Bread.*

Steamed Mussels ~15
Coconut Milk, Thai-Chili, Mustard Seed, Broth.

Shrimp Pakora ~14
Chickpea Battered, Fried, Sweet Chili Sauce.

Petit Lamb Chops ~16
Carrot Salad & Mint Chutney.

Sandwiches

Served with House Made Chips

Chicken ~16
*Pulled Chicken, Cheddar Cheese, Avocado,
Lettuce, Onions, Mango Sour Cream, On Naan.*

Vegetable ~15
*Mozzarella, Spinach, Brussels Sprouts,
Sundried Tomatoes, Onion, On Naan.*

Naan BLT ~12
Bacon, Mixed Greens, Tomato, Mayo, On Naan.

Blackened Salmon Sandwich ~18
*Arugula, Red Onion, Avocado,
Harissa Honey Aioli, On Naan.*

Lamb ~18
*Lamb Hash, Lettuce, Onion, Tomato,
Raita, Mint Chutney, On Naan.*

Shaved Steak ~18
*Swiss Cheese, Caramelized Onion,
Horseradish Sour Cream, On Naan.*

Lobster Roll ~34
Grilled Brioche Roll, Naked Lobster with three Sauces.

Oyster Po'Boy ~28
*Tomato, Lettuce, Pickled Onion,
Harissa Remoulade, Grilled Brioche Roll.*

Brussels Sprout Cornbread Hash ~9

Cauliflower Manchurian ~9

Seasonal Vegetables ~7

Sautéed Spinach ~5



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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 & Horseradish.

Naan Bread Selection

Plain ~3 Garlic ~4 Olive ~4

Entrées

Filet Mignon ~46
*Mashed Potatoes, Seasonal Vegetables,
Herb Butter.**

Grilled Shrimp ~28
*Lemon Pepper Marinated.
Spring Vegetable Quinoa Salad,
Herb Citrus Vinaigrette.*

Sautéed Flounder ~26
*Roasted Fingerling Potatoes,
Sautéed Spinach, Lemon, Wine, Butter Sauce.*

Roasted Salmon ~26
*Saffron Rice & Seasonal Vegetables.
Ginger, Coconut Milk, Turmeric Bisque.**

Sea Scallops ~42
*Littleneck Clams, Spaetzle, Asparagus,
Snow Peas, Cherry Tomatoes.
Creamy White Wine Saffron Sauce.*

Lamb Curry ~26
*Boneless Leg Cooked in Coconut Milk Curry.
Cracked Wheat Pilaf & Seasonal Vegetables.*

Lobster Pop Over ~36
*Light Airy Popover, 4 oz Lobster Meat,
Sherry Cream, Brussels Sprouts Corn Bread Hash.*

Swordfish ~28
*Pepper Sunflower Seed Sauce.
Lemon Caper Ginger Turmeric Rice,
& Seasonal Vegetables.*

Pasta Primavera ~18
*Bucatini, Snow Peas, Cherry Tomatoes,
Asparagus, Spinach, Wild Mushroom, Garlic,
Olive Oil, Lemon Ricotta.*

Sautéed New England Lobster ~54
*1 lb 1/4 Deshelled Lobster, Scallops, Mussels, Shrimp,
Broccoli Rabe, Ginger, Curry Leaf, Mustard Seed,
Coconut Milk, Rice.*

Seafood Stew ~38
*Shrimp, Scallops, Mussels, Clams,
1/2 Lobster, Local Fish, Coriander, Coconut,
Thai-Chili Broth, Broccoli Rabe.*

Classic Stuffed ~54
*New England 1 lb 1/4 Lobster, Stuffed with
Cornbread Stuffing, Shrimp & Scallops.
Mashed Potatoes & Seasonal Vegetables.*

Grilled Steak & Mushrooms ~28
*Herb Marinated Teres Major. Campanella Pasta,
Sautéed Wild Mushrooms & Spinach, Mushroom Sauce.**

Vegetable Plate ~28
*Whole Wheat Roti, Cauliflower Manchurian,
Braised Beans, Sautéed Seasonal Vegetables,
Cornbread Brussels Sprout Hash, Rice, Roti
Mint Chutney, Tamarind Chutney, & Tofu Tikka Masala.*

Tandoori Chicken ~26
*Marinated in House Spice & Buttermilk, with Cheddar.
Brussels Sprout Cornbread Hash,
Cardamom Fenugreek, & Tomato Masala.*

House Made Pasta ~8
Butter or Marinara

Mashed Potatoes ~ 7

French Fries ~6

Sides

Broccoli Rabe ~9

Basmati Rice ~5

Truffle Fries ~7

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

Seasonal Cocktails

Coconut Martini ~14
*Stoli Vanilla Vodka,
Malibu Rum, Coco Lopez.*

Summer Fashion ~13
*Evan Williams Bourbon,
St. Germain, Grapefruit Bitters.*

Grape Passion ~14
*New Amsterdam Vodka,
Fruitful Passionfruit Liqueur,
Crushed Grapes, Lemon Juice, Simple Syrup.*

Spicy Watermelon Margarita~14
*Watermelon Infused Lunazul Tequila,
Triple Sec, Jalapeños, Lime Juice,
Watermelon Simple Syrup.*

Pear Martini ~14
*Grey Goose Pear, St. Germain,
Lemon Juice, Simple Syrup.*

Velvet Pineapple ~14
*Pineapple & Basil Infused Rum 44,
Velvet Falernum, Lime Cordial, Lime Juice.*

Strawberry Mint Smash ~14
*Strawberry & Mint Infused Bombay Gin,
Fruitful Strawberry Liqueur, Lime Juice,
Strawberry Simple Syrup.*

Mangue Mule ~14
*Giffards “Mangue” Mango Liqueur,
Titos Vodka, Lemon Juice, Ginger Beer.*

Classics

Aperol Spritz ~14
Aperol, Prosecco, Soda Water.

Limoncello Spritz ~14
Fabrizia Limoncello, Prosecco, Soda Water.

Manhattan ~13
*Evan Williams Bourbon,
Antica Formula Sweet Vermouth, Angostura Bitters.*

House Margarita ~13
Lunazul Tequila, Triple Sec, Fresh Lime, Agave.
| **Strawberry** | **Blueberry** | **Watermelon** | +1

Paloma ~13
*Lunazul Tequila, Grapefruit Juice,
Lime Juice, Simple, Soda Water.*

Dark ‘n Stormy ~13
Gosling Rum, Goslings Ginger Beer.

Espresso Martini ~14
Ketel One Vodka, Kahlua, French Press.

Mocktails

The Stella ~10
*Coco Lopez, Pineapple Juice,
Lime Juice, Grenadine.*

No Fashion ~8
*Orange, Cherry, Maple Syrup,
Black Walnut Bitters.*

Sangria ~14
A Blend of Juices & Non-Alcoholic Wine.

Shrubbs Spritz of the Week ~11
*Fruit & Vinegar, with Simple Syrup
& Soda Water.*



By The Glass

White

Pighin & Figli Pinot Grigio, IT ~12/16

Louis Jadot, Macon Village Chardonnay, FR~13/17

Hahn Chardonnay, CA ~13/17

Seapearl Sauvignon Blanc, NZ ~12/16

Chateau de Sancerre, FR ~18/24

Aime Roquesante Rose, FR ~13/17

Machio Prosecco, Italy |187mL| Bottle ~12

Risata Moscato, Italy |187mL| Bottle ~12

Chandon Brut |187mL| Bottle ~16

Leite Blanc de Blancs White Blend (Non-Alcoholic) ~12

Red

Chateau Souverain Cabernet Sauvignon, CA ~12/16

Oberon Cabernet Sauvignon, Napa Valley, CA ~15/20

Gascon Malbec, ARG ~12/16

La Petite Perriere, Pinot Noir, FR ~12/16

Leite Zero Point Five Pinot Noir (Non-Alcoholic) ~12

Bottles & Cans

Budweiser Lager, MO ~6

Bud Light Lager, MO ~6

Coors Light, CO ~6

Michelob Ultra Light, MO ~6

Heineken Euro Lager, NE ~7

Corona Extra, MX ~6

Surf Side Lemonade Iced Tea ~9

High Noon Seltzer ~8

Stella Artois (Non-Alcoholic) ~6

Guinness (Non-Alcoholic) ~7

THC & CBD

Higher Vibes Seltzers ~14

| *Raspberry Lemon* | *Blueberry Citrus* |
| *Pineapple Orange* | *Blackberry Mango* |

5mg THC/10mg CBD

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