

Raw Bar

Jumbo Shrimp Cocktail ~3~ Each

Oyster on the Half Shell* ~3~ Each

Littlenecks on the Half Shell* ~2.75~ Each

Raw Bar Platter* 3 of each of the above & 3 ½ lobster tails ~42~



DeWolf
TAVERN

Entrees

Tandoor Roasted or Steamed Lobster

Native lobster, with mashed potatoes, seasonal vegetable, & herb ghee ~26~

Deshelled Add: ~5~

Swordfish*

Broiled with poblano butter, romesco sauce & lemon caper fried rice ~23~

Seafood Stew

Broiled, scallops, mussels, clams, lobster, & swordfish in a coconut, coriander, star anise, & mustard seed broth; broccoli rabe ~24~

Roasted New England Cod*

Butter roasted, served with sautéed garlic broccoli rabe & mashed potatoes ~24~

Roasted Salmon*

Lightly topped with a house made fenugreek sour cream, served with garbanzo bean stew, creamed spinach, frisee & daikon radish salad ~24~

Rhode Island Lobster Boil

1 ¼ lb Native Lobster, little neck clams, mussels, chorizo sausage, corn & potato ~38~

Filet Mignon*

Herb butter, mashed potatoes & seasonal vegetable ~34~
Add: **Broiled Native Lobster Tail*** ~16~

New York Strip*

Grass-fed prime sirloin, sautéed wild mushrooms, Courvoisier cream sauce ~36~

Flat Iron*

Grilled flat iron steak, cheddar cheese sauce, roasted garlic maple chutney, crispy sweet potato wedges, sautéed broccoli rabe with bacon & sundried tomatoes ~24~

Chicken*

Slow Roasted Zatar seasoned chicken in a preserved lemon broth served with a cranberry raisin saffron rice ~24~

Vegetable Plate

Brussels sprout cornbread hash, cauliflower manchurian, garbanzo bean stew, carrot salad, roasted squash, Bangladesh pearl rice, naan, mint chutney, & tamarind chutney ~24~

Small Plates

BBQ Chicken & Corn Bread

Pulled BBQ chicken, cheddar cheese, lettuce, & ranch dressing on an open-faced house made apple-raisin corn bread ~12~

Lobster Popover

Lobster, light airy popover, sherry cream sauce, & field greens ~19~

Shrimp Pakora

Chickpea battered & fried served with sweet chili sauce ~12~

Short Rib Gnocchi

Cola-Braised short rib, house made pumpkin gnocchi, blue cheese crumble, frisee, pecans ~16~

Petite Lamb Rack

Cardamom, yogurt marinated, carrot, radish, cilantro salad, & mint chutney ~13~

Duck Adobo

Filipino style adobo sauce, roasted duck leg, served with Bangladesh pearl rice ~12~

Chicken Meatball

Large chicken meatball stuffed with mozzarella, marinara, parmesan, olive oil, & balsamic ~9~

Fried Oysters & Blue Cheese

Crispy fried oysters, shaved celery, blue cheese crumbles, & buffalo dipping sauce ~12~

Scallop & Squash Risotto

Seared sea scallops, roasted seasonal squash, peas, chorizo seasoned risotto, balsamic & olive oil drizzle ~14~

Vegan Chaat

Cauliflower, sweet potato cake, garbanzo bean stew, ginger-carrot slaw, potato crisp, mint chutney, & tamarind chutney ~10~

Steamed Littleneck Clams

Tomato, garlic, chilis, curry leaf, olive oil, & garlic bread ~15~

Steamed Mussels

Coconut milk, mustard seeds, chilis, curry leaf, & ginger ~12~

Cauliflower Manchurian

Pakora battered & fried with DeWolf BBQ sauce ~7~

Pakora Vegetable Fries

Mixed vegetables pakora battered & fried served with mango sour cream ~8~

Cheese Plate

Selection of five cheeses, honeycomb, house made jam, marcona almonds & crackers ~12~

Sides

Broccoli Rabe ~5~ Mashed Potatoes ~5~ Seasonal Vegetable ~4~
French Fries ~5~ Buttered Fettuccini ~6~
Pearl Rice ~5~ Brussels Sprout Cornbread Hash ~8~

Sandwiches

~All sandwiches served with house made chips, sub any side for \$2 more~

Shaved Steak

Swiss cheese, caramelized onions, horseradish sauce, naan bread ~14~

Chicken

Pulled chicken, avocado, lettuce, onions, mango sour cream, naan bread ~12~

Oyster Po’ Boy

Fried oysters, lettuce, olive relish, & mango sour cream on a toasted brioche bun ~14~

Vegetable

Brussel sprouts, spinach, sun dried tomatoes, potatoes, fresh mozzarella cheese, on naan bread ~12~

Classic Lobster

Grilled brioche bun, 3 side sauces ~19~

Seafood Sandwich

Shrimp, scallops, salmon, lobster, lettuce, onions, shaved carrot, & lemon pickle tartar on naan bread ~14~

Naan Pizzas

Cheddar, sun dried tomato & bacon ~10~
Or

Truffle oil, parmesan, arugula, aged balsamic ~10~
Or

Smoked salmon, sour cream, capers, mustard oil, cilantro ~10~

Tandoor Baked Naan Selections

Plain, or Garlic, or Olive ~3~

**Consuming raw meat & shellfish or products not cooked to recommended temperatures can increase your risk of illness*