

Raw Bar

- Jumbo Shrimp Cocktail (each)~ 3
*Oysters on a half shell (each) ~ 2.75
*Littlenecks on a half shell (each)~1.95



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 Du Jour ~9

Mixed Green Salad ~8
Balsamic vinaigrette.

Bib Salad ~10

Kale & Apple Salad ~10

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*

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. *

Sandwiches

(All sandwiches served on Naan Bread and house made chips, sub any side for \$3 more)

Chicken ~16

Pulled chicken, Avocado, Lettuce, Onions, Mango
sour cream on naan*

Shaved Steak ~16

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

Naan BLT~10

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 three sauces*

Oyster Po Boy ~16

Grilled brioche roll, lettuce, cocktail aioli*

Sides

Broccoli Rabe ~ 9

Mashed Potatoes ~7

Seasonal Vegetables ~ 7

French Fries ~5

Basmati Rice ~5

Cauliflower Manchurian ~9

Brussels Sprout Cornbread Hash ~9

House Made Pasta ~8

Entrées

Seared Sole~24

Roasted fingerling potato, sautéed spinach,
lemon wine butter sauce*

Salmon ~26

Blackened, kale, apple, pecans, carrots salad,
parmesan dressing.*

Swordfish ~26

Red 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, mushroom, red wine sauce*

Stuffed Quail~22

Stuffed with cranberries, almond, poblano saffron sauce,
craisins rice

Pork Chop~22

Ancho jaggery glazed, bok Choy, basmati rice*

Lobster Pop Over~28

Lobster, light airy popover, sherry cream sauce, field greens*

Vegetable Plate ~24

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

Seafood Stew ~28

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

Filet Mignon ~38

Mashed potatoes, Seasonal vegetable, Herb butter. *

Sautéed New England Lobster ~40

1 lb 1/4 oz Oven roasted, Scallops, Mussels, Shrimp,
in coconut milk and ginger. Rice, Broccoli rabe.

Classic Stuffed ~40

New England 1 lb 1/4 oz. lobster stuffed with cornbread
stuffing with shrimp, scallops, mashed potato & seasonal
vegetable.

Boiled Lobster Dinner ~28

1 1/4 oz Lobster, clams, and mashed potato and vegetables

Lamb Curry~24

Slow cooked, madras curry, basmati rice,
seasonal vegetable.

Seasonal Cocktails

Spring Old Fashioned ~12

Evan Williams Bourbon, St. Germain, grapefruit bitters

Coconut Martini ~13

Stoli Vanilla vodka, Malibu Rum

Blackberry & Thyme Martini ~13

Blackberry & Thyme infused Bombay Dry Gin, Framboise, lemon, simple.

New Cumber ~13

Crop organic cucumber vodka

Skinos mastiha, lemon simple, celery bitters

Jalapeno Basil Margarita ~13

Jalapeno & basil infused Lunazul tequila, Cointreau, lime, agave.

Ginger Rum Fizz ~13

Meyers Jamacia Rum, Domaine De Canton, lime, bitters, ginger beer.

Classics

House Margarita ~ 12

Lunazul Tequila, Triple sec, Fresh Lime, Agave.

Aperol Spritz ~13

Aperol, Prosecco, Soda Water

Manhattan ~ 13

Evan Williams bourbon, Dolan sweet vermouth, Angostura bitters.

Vesper ~13

Bombay dry gin, Tito's, Lillete

French Press Options

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

Desserts

Cardamom Crème Brûlée ~11

Cardamom custard

Cherry Cheese Cake~11

Dusted powdered sugar

Rustic Seasonal Tart ~11

Slices of seasonal fruit baked, scoop of ice cream.

Drenched Ice cream~ 13

Chocolate or Vanilla Ice Cream (one scoop)

Your choice of: **Baileys, Kahlua, Rum**

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Flourless Fudge Cake ~11

Topped with house made whipped cream and fresh fruit

Frozen Lemon Meringue Cake ~11

Blueberry compote



DeWolf
TAVERN

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)

Ask your server about our beers on tap!

By The Glass

White

Maison Louis Jadot, Macon Village Chardonnay~10

Fernando Pighin and Figli Pinot Grigio, Italy ~11

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 ~12

Angelini Pinot Grigio, Italy ~13

River Sail Blanc, France~14

Seapearl Sauvignon Blanc~11

Markham Chardonnay, CA~14

Red

Chateau Souveraine Cabernet Sauvignon, CA~12

Oberon, Cabernet Sauvignon Napa Vally, CA~14

Murrieta's Well "The Spur", CA ~13

Trapiche Broquel Malbec, ARG ~12

Elouan Pinot Noir, OR ~13

Cantos Blancos Rioja, Spain ~11

Rosa Sangria

Cabernet Sauvignon, apple cider, apple brandy

Cinnamon sticks.

13~glass

48~pitcher