



DeWolf
TAVERN

Dinner Menu

Raw Bar (each)

Oysters	2.75
Shrimp Cocktail	3
Littlenecks	2.75
Snow Crab Claw	2

Appetizers

Soup Du Jour	7
Iceberg Wedge BLT Salad	9
<i>Iceberg Wedge bacon tomato, blue cheese crumb</i>	
Kale & Apple Salad	8
<i>Shaved celery, cranberries, pecans & parmesan peppercorn dressing</i>	
Pakora Vegetable Fries	8
<i>Assorted vegetables chickpea batter & fried with mango sour cream</i>	
Steamed Littleneck Clams	15
<i>Tomato, garlic, curry leaf, olive oil, & garlic bread</i>	
Steamed Mussels	13
<i>Coconut milk broth, Thai chilis, curry leaf</i>	
Shrimp Pakora	12
<i>Chickpea battered & fried with sweet chili sauce</i>	
Petit Lamb Rack	14
<i>3 pc Carrot salad and mint chutney</i>	

A La Carte

Swordfish	14
<i>8 oz</i>	
Scallops	12
<i>(3pc)</i>	
Roasted New England Cod	14
<i>8 oz</i>	
Roasted Salmon	14
<i>8 oz</i>	
Filet Mignon	23
<i>8 oz</i>	
Charred Bavette Skirt Steak	19
<i>8 oz</i>	
Lobster	21
<i>1lb 1/4 Butter, lemon wedge</i>	
Petit Lamb Rack	18
<i>5 pc lamb rack</i>	

Pastas

(Pick one pasta and one sauce)

Pasta

Fettuccini	6
Penne	6
Gnocchi	6

Sauce

Butter	<i>no additional</i>
Bolognese	8
New England Cod w/ Clams	18
<i>6oz cod w/ 4 clam in a red sauce</i>	

Sides

Broccoli Rabe	8
Mashed Potatoes	6
Seasonal Vegetables	6
French Fries	4
Buttered Fettuccini	6
Basmati Rice	5
Brussels Sprout Cornbread	8
Hash	
Cauliflower Manchurian	8

Tandoor Baked Naan Selections

Plain, or Garlic, or Olive	3	Garlic Bread	3
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Naan Pizzas

<i>Cheddar, Sun-Dried Tomato, & Bacon</i>	12
<i>Truffle Oil, Parmesan, Arugula, Aged Balsamic</i>	12
<i>Smoked Salmon, Sour Cream, Capers, Mustard Oil, Cilantro</i>	12

Entrées

Local Roasted Cod With Crab Meat 24
Fennel tomato broth cod topped w/ crab crumb herb crust

Statler Chicken Breast 24
Pan seared, served with artichokes barigoule, roasted fingerling potatoes, cremini mushrooms

Blackened Salmon 18
W/kale, apple, pecans, carrots, radish, and parmesan dressing

Charred Bavette Corn Steak 24
Smoke pork belly & fingerling potato corn, green hash, red onion marmalade, pickled fresno peppers

Coconut Curry Swordfish 20
With basmati rice, seasonal vegetable, peppers

Vegetable Plate 24
Colliflower manchurian, stewed garbanzo beans, sautéed seasonal vegetable, corn bread Brussel hash, rice, naan, mint chutney, Tamarind chutney, carrot salad

Stuffed Lobster 38
1lb 1/4 oz. Lobster stuffed with shrimp, scallops, salmon, & lobster with a corn bread stuffing served with mashed potato & seasonal vegetable

Seafood Stew 24
Shrimp, scallops, mussels, clams, lobster, local fish in a coconut, coriander, Thai-chili, and broccoli

Sandwiches

~All sandwiches served with house made chips, sub any side for \$3 more~

Chicken 14
Pulled chicken, avocado, lettuce, onions, mango sour cream, naan bread

Shaved Steak 15
Swiss cheese, caramelized onion, horseradish sauce, naan bread

Vegetable 14
Brussel sprouts, spinach, sun dried tomatoes, potatoes, fresh mozzarella cheese, on naan bread

Seafood Sandwich 15
Shrimp, scallops, salmon, lobster, lettuce, onions, shaved carrot, & lemon pickle tartar on naan bread

Classic Lobster Roll 22
Grilled brioche bun, three sauces

Desserts

<i>Rustic Pear Tart</i>	10
<i>Flourless Chocolate Cake</i>	10
<i>Crème Brûlée</i>	10