

*Jack Baker's*  
**WHARFSIDE**  

---

**RESTAURANT**  

---



A JERSEY SHORE ICON SINCE '63

---

## SMALL PLATES

---

**JERSEY SHORE CLAM STRIPS**  
crispy fried, lemon 10

**TUNA BITES**  
blackened, soy, wasabi 14

**STEAMERS**  
1 pound, broth, drawn butter, lemon 15

**CALAMARI**  
marinara 14

**BUFFALO CHICKEN TENDERS**  
Buffalo sauce, celery, bleu cheese dressing 9

**CRAB & SPINACH DIP**  
hot, spicy, toasted pita wedges 15

**OYSTERS ROCKEFELLER**  
creamed spinach, rich browning sauce 13

**CLAMS CASINO**  
onion, peppers, bacon 10

**STUFFED MUSHROOMS**  
crabmeat stuffed 11

**COCONUT SHRIMP**  
mango jalapeño jelly 9

**PEI MUSSELS**  
ale steeped or zesty marinara 12

---

---

## CHOWDERS & BISQUES

**MANHATTAN CLAM CHOWDER (red)**  
- or -

**NEW ENGLAND CLAM CHOWDER (white)**  
CUP - 3 • BOWL - 4

**ONION SOUP CROCK**  
croutons, melted cheese 5

**LOBSTER BISQUE**  
fresh lobster meat, cream, laced with sherry  
CUP - 4.5 • BOWL - 6

**TO GO CHOWDER**  
PINT - 6 • QUART - 10

**TO GO BISQUE**  
PINT - 8 • QUART - 15

---

## CHILLED SEAFOOD

---

**BLUEPOINT, NY - OYSTERS**  
half dozen, on the half-shell 12

**CLAMS**  
half dozen, on the half shell 8

**SHRIMP COCKTAIL**  
housemade cocktail sauce 10

---

## LAND

---

**FILET MIGNON**  
8 oz. hand-cut, grilled, mushroom-garlic bordelaise 29

**SIRLION STEAK**  
10 oz. marinated Black Angus sirloin 23

**APRICOT CHICKEN**  
almond crusted chicken breast, brandy  
laced apricot sauce 19

**CHICKEN ANTONIO**  
sautéed chicken breast, savory tomato sauce,  
fresh spinach, mozzarella, penne pasta 22

**BABY BACK RIBS**  
house recipe ribs, fries, housemade coleslaw  
FULL RACK 28  
HALF RACK 20

---

---

## SIDES

BAKED POTATO, FRENCH FRIES,  
YUKON GOLD MASHED,  
MASHED SWEET POTATOES,  
CHEF'S RICE,  
SEASONAL VEGGIE

---

## SEA

---

*Served with chowder or antipasto salad, and choice of a side.  
(Substitute lobster bisque for chowder \$2.50)*

### FISH & CHIPS

fresh North Atlantic codfish, hand-breaded, deep-fried, french fries 20

### PAN-SEARED AHI TUNA

fresh ginger sauce 29

### LOCAL - DAY BOAT SCALLOPS

broiled or fried with rosemary + garlic 30

### FLOUNDER

broiled or fried 24

### COCONUT SHRIMP

mango jalapeño jelly 21

### CRISPY JUMBO SHRIMP

housemade cocktail sauce 22

### CANADIAN SALMON

caramelized rum, mashed sweet potatoes 24

### BAKED MARYLAND CRAB CAKES

domestic lump crabmeat, red pepper sauce 28

### LINGUINE WHITE CLAM

fresh chopped clams, olive oil, fresh garlic, fresh herbs, white wine, linguine 22

### WHARFSIDE PASTA

shrimp, sea scallops, fresh vegetables, garlic-butter, white wine, fresh basil, parmesan cheese, penne pasta 27

### BELLY BUSTER

hand-breaded + crispy fried shrimp, scallops, cod, clam strips, crab cake, housemade tartar 29

### WHARFSIDE COMBO

lobster, cod, clams casino, stuffed shrimp, sea scallops 39

### SHRIMP PASTA

shrimp, bacon, pepper, onions, garlic, shallots, butter, linguine 25

---

## CRAB STUFFED

*Served with chowder or antipasto salad, and choice of a side.  
(Substitute lobster bisque for chowder \$2.50)*

### BAKED STUFFED LOBSTER

*Please ask your server for today's sizes and market prices  
- add \$10 for crab stuffing -*

STUFFED FLOUNDER 28

STUFFED SHRIMP 30

### STUFFED SHRIMP & SEA SCALLOPS

stuffed shrimp, baked day boat scallops 30

---

## LOBSTER + CRAB

*Our live lobsters are harvested right off  
the coast of Point Pleasant, off-loaded and  
maintained in our Lobster Market in crisp  
temperature controlled tanks.*



### WHOLE LOBSTER

steamed or broiled, lemon, drawn butter

*Please ask your server for today's  
Market Price*

...

### LOBSTER TAIL + COCONUT SHRIMP

5 oz. Brazilian tail,  
crisp coconut shrimp 28

### LOBSTER ROLL

housemade chilled lobster salad,  
toasted New England roll 23

### BRAZILIAN LOBSTER TAIL

two 5 oz. tail lemon, drawn butter 38

---

## SURF + TURF

*Served with chowder or antipasto salad,  
and choice of a side.  
(Substitute lobster bisque for chowder \$2.50)*

### FILET MIGNON

8 oz. hand-cut filet mignon

**ADD...**

### CRAB CAKE

domestic lump crab cake 35

### BREADED SHRIMP

hand breaded 32

### BRAZILIAN LOBSTER TAIL

5 oz. tail 40

### DAY BOAT SCALLOPS

broiled or fried sea scallops 35

---

WHARFSIDE  
**PRIX-FIXE MENU**

*Three-course Early Dining Menu*

MONDAY - SATURDAY 3:00PM-6PM ~ SUNDAY 11:30AM - 6PM

**CHOWDER or ANTIPASTO SALAD**  
add LOBSTER BISQUE for 2.5

• • •

**{ SURF + TURF }**  
*fried shrimp and top sirloin 26*

**FRIED SHRIMP**  
hand breaded - deep fried 18

**COCONUT SHRIMP**  
mango jalapeño jelly 18

**SALMON**  
rum glazed, sweet mashed potatoes 19

**CLAM STRIPS**  
hand breaded, deep fried, lemon, tartar 14

**BAKED MARYLAND CRAB CAKES**  
(2) cakes, roasted red pepper sauce 23

**SEAFOOD COMBO**  
shrimp, sea scallops, cod - broiled or fried, tartar 23

**FISH & CHIPS**  
North Atlantic cod, french fries 17

**STUFFED SHRIMP + SEA SCALLOPS**  
housemade tartar 23

**STUFFED FLOUNDER**  
crab stuffing, lemon 21

**PENNE VODKA + BLACKENED CHICKEN**  
creamy tomato vodka sauce 16

**SIRLOIN STEAK**  
marinated top sirloin, choice of side 21

**APRICOT CHICKEN**  
almond crusted, brandy laced apricot sauce 14

• • •

**MASHED POTATOES, BAKED POTATO,  
SEASONAL VEGGIE, FRIES**

• • •

**ICE CREAM, PUDDING or SHERBET**  
add KEY LIME PIE for \$2

• • •

**COFFEE, HOT TEA or SOFT DRINK**

**WINE**

**BY THE GLASS**

WHITE

**KENDALL JACKSON, CHARDONNAY**  
California 10

**RODNEY STRONG, CHARDONNAY**  
California 9

**WILLIAM HILL, CHARDONNAY**  
California 7

**ST. JULIA, PINOT GRIGIO**  
Argentina 6

**MASO CANALI, PINOT GRIGIO**  
Italy 9

**FESS PARKER SANTA BARBARA, REISLING**  
California 8

**WHITE HAVEN, SAUVIGNON BLANC**  
New Zealand 10

RED

**RED ROCK, MERLOT**  
California 7

**ALAMOS, MALBEC**  
Argentina 8

**YELLOWTAIL, SHIRAZ**  
Australia 6

**RUFFINO, CHIANTI**  
Italy 7

**MIRASSOU, PINOT NOIR**  
California 8

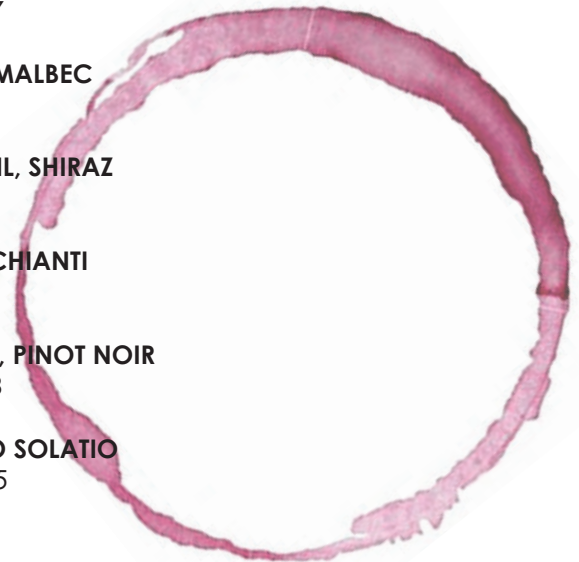
**GABBIANO SOLATIO**  
Tuscany 5.5

PINK

**WOODBIDGE, WHITE ZINFANDEL**  
California 6

**BERINGER, WHITE ZINFANDEL**  
California 7

**FLEUR DE MER**  
France 8



---

# LUNCH SPECIALS

---

MONDAY - SATURDAY 11:30-3PM

## SANDWICHES

---

*Served with fries.*

### BURGER

8 oz. custom blend burger - *sirloin, short-rib, chuck*  
lettuce, tomato, dill pickle 11  
*Your Choice of Cheese: American, Cheddar,  
Swiss, Mozzarella*

### BUFFALO CHICKEN WRAP

lettuce, tomato, bleu cheese dressing 10

### AHI TUNA SANDWICH

grilled, soy, wasabi mayonette 16

### FLOUNDER SANDWICH

hand-breaded, deep-fried, lettuce, tomato,  
housemade tartar 14

### CRAB CAKE SANDWICH

fried, lettuce, tomato, tartar 18

## SALADS

---

### CHOWDER & SALAD

New England or Manhattan Clam Chowder &  
Wharfside Antipasto 8

### GRILLED SHRIMP SALAD

crisp greens, craisins, feta, tomato, onion, candied  
pecans, housemade champagne vinaigrette 17

### WEDGE SALAD

iceberg lettuce wedge, crumbled bleu, pickled onion,  
tomato, bacon, bleu cheese dressing 9

### CAESAR

romaine, shaved parmesan, fresh croutons, caesar dressing 8  
CAESAR SALAD ADD ONS: **GRILLED CHICKEN** 6,  
**GRILLED SHRIMP** 7, **SALMON** 8, **TUNA** 8

## ENTRÉES

---

*All items listed below are served with soup or salad and choice of side:  
Lobster Bisque \$2.50 additional*

### MASHED POTATOES, BAKED POTATO, SEASONAL MIXED VEGETABLE, FRIES

### FRIED SHRIMP

hand breaded - deep fried 17

### COCONUT SHRIMP

mango jalapeño jelly 17

### BAKED STUFFED FLOUNDER

crab meat stuffed fresh Atlantic flounder 20

### SALMON

rum glazed, sweet mashed potatoes 18

### CLAM STRIPS

hand breaded, deep fried, lemon, tartar 13

### BAKED MARYLAND CRAB CAKES

(2) cakes, roasted red pepper sauce 22

### SEA SCALLOPS

broiled - or - hand breaded & fried,  
housemade tartar 20

### SEAFOOD COMBO

shrimp, sea scallops, cod - broiled or fried, tartar 21

### STUFFED SHRIMP + SEA SCALLOPS

housemade tartar 21

### FISH & CHIPS

fresh North Atlantic Codfish, hand breaded,  
deep-fried, french fries 16

### PENNE VODKA + BLACKENED CHICKEN

creamy tomato vodka sauce 15

### APRICOT CHICKEN

almond crusted, brandy laced apricot sauce 13

---

*Jack Baker's*  
**WHARFSIDE**

**APPETIZERS**

---

**STEAMED MUSSELS FRA DIAVOLO**

fresh PEI mussels 12

**ENTRÉES**

---

*Served with chowder or antipasto salad. (Substitute lobster bisque \$2.50)*

**HALIBUT**

pan seared topped with broccoli, shallots, grape tomatoes in a  
lemon wine butter sauce 30

**COD FISH OREGANATO**

lemon butter beurre blanc 22

**TUNA**

sesame crusted tuna, pan seared medium rare served over  
wasabi mashed potatoes topped with a saffron wasabi aioli and a  
ponzu dipping sauce 29

**CRAB STUFFED SALMON**

domestic lump crab, butter-lemon sauce, yukon mashed potatoes, asparagus 28

---

tonight's wine suggestion

**GABBIANO SOLATIO**, Italy

5.5 glass • 18 bottle