

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*

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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

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{ 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

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

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

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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

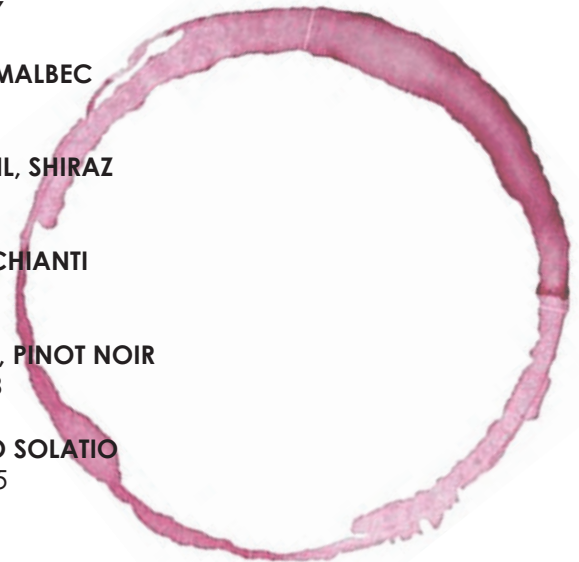
GABBIANO SOLATIO
Tuscany 5.5

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

SOFTSHELL CRAB SANDWICH

housemade tartar, coleslaw 12

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

SOFTSHELL CRABS

(2) hand breaded, fried, housemade tartar 21

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

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WHARFSIDE

APPETIZERS

STEAMED MUSSELS FRA DIAVOLO

fresh PEI mussels 12

SWORDFISH BITES

sautéed in a garlic, BBQ teriyaki sauce 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

SWORDFISH

grilled served with a jicama salad, blueberries, scallions, cilantro, red peppers,
with a mango vinaigrette 28

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

FRIED SOFT SHELL CRAB

(2) housemade tartar, coleslaw, fries 25

tonight's wine suggestion

GABBIANO SOLATIO, Italy

5.5 glass • 18 bottle