

DOCK SIDE

DINING AT
WHARF & FEATHER



Set Sail

Fresh Reef Oysters

21 | 39

East Coast oysters, horseradish, tabasco,
lemon – ½ dozen / 1 dozen

Brined and Cured Board

39

Selection of Seed to sausage charcuterie
meats, Wilton artisan cheese, Henderson
farm jam & pickled crudités, grilled crostini

Fireside Flatbread

19

Fresh mozzarella, grilled vegetables,
cherry tomatoes (vegan option available)

Tandoori Paneer & Cauliflower Bites

21

Butternut squash hummus, Dukkha spiced
Cauliflower, tapioca crackers, pickled greens
(vegan option available)

Char Su Boa

20

Steamed bao, slow cooked pork belly,
soya honey glaze, Wharf and Feather
coleslaw

Loaded Nacho Stack

19

Tricolored tortilla chips, red onion,
jalapenos, cheddar, mozzarella, spring
onion, beans, salsa, sour cream (gf)

Pit-Master Chicken Wings

19

1 lbs Smoked chicken wings. Choice Cajun
rub, honey garlic, chipotle bbq, lemon
pepper with crisp veggies and blue cheese
or ranch dressing
Mix and Match Your Sauces!

Add Ons

Extra Cheese 2 | Bacon 3 | Truffle Fries 5 | Lemon Mash 5
Sautéed Veg 5 | Braised Beef 6 | Cajun Chicken 8 | Grilled Shrimp 9

Wharf Bowls & Handhelds

*All sandwiches and burgers are served with golden fries
or a fresh greenhouse salad.*

Waterside Caesar Salad

18

Baby romaine, crispy maple bacon, grana
Padano, Wharf and Feather classic Caesar
dressing

Seaside Chowder

15 | 22

Atlantic seafood & shellfish, diced potato,
corn, green onion, creamy chipotle base,
with garlic bread – cup or bowl

Turkey Sliders

20

Homemade turkey patties, breadman's soft
rolls, apple compote, goat cheese

Smoked Chicken Panini

22

Wood-smoked chicken, crispy bacon, fresh
greens, summery tomatoes, house made
garlic aioli on toasted Bread-Man white loaf

Wharf & Feather Burger

23

6oz Beef Enright cattle beef or veggie black
bean patty, house made chipotle aioli,
gruyère, locally crafted tomato marmalade,
crispy bacon, deep fried tempura onion ring,
gherkins, fresh greens on a toasted Bread-
Man brioche bun

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Main Hull

Wharf & Feather Fish & Chips

Mackinnon beer-battered haddock, tartar sauce, French fries, red cabbage coleslaw

25

Seafood Paella

Arborio rice, clams, mussels, tiger shrimp, sautéed vegetables, romesco (gf)

32

Waterside Perch

Pan seared perch, confit potato, winter vegetables, green goddess, seafood bisque (gf)

31

Butternut Squash Ravioli

Sage & browned butter, goat cheese crumb, spiced pumpkin seeds (v)

34

Delhi Drift Butter Chicken

House Grilled chicken tikka, rich butter chicken sauce, basmati pilaf, Fram's local garlic naan, cumin tzatziki

32

Herb Crusted Lamb

Roasted rack of lamb, dauphinoise potato, grilled vegetables, grape jus (gf)

40

Steak n' Mash

8oz striploin, lemon mash, herbed butter, Heartee mushrooms, peppercorn jus

38

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Sweet Treats and Tides

Lemon Tart

Tangy Lemon mousse, candied fruits, topped with spiced rum whipped cream

14

Smore's Brownie

Graham wafers, double chocolate, s'mores, berries

14

Cheesecake Truffle Bites

NY-style cheesecake bites, nut bark, berries, drizzled with chocolate & caramel – sweet, poppable indulgence.

13

Wilton Cheese Factory
Bread Man
Heartee Foods



Kingston Olive Oil Company
Enright Cattle Co.
Mio Gelato