

Silver's at the Wharf

Christmas Dinner Menu

Please let your server know if you have any food allergies



Starters, Salads & Lighter Fare

New England Clam Chowder, Bowl \$11 Cup \$7 Bread Boule \$13 Garlic Bread Boule \$14

Raw Oysters on the Half Shell, habanero & garlic Thai dipping sauce **Half \$16/ Full \$26**

Fresh Local Dungeness Crab, choice of cold or warm, drawn butter **Whole/Half Market Price**

Dungeness Crab Cakes, three cakes over lettuce, habanero-herbed relish \$17

Add four cakes to our full-size Caesar salad \$26

Calamari, lightly breaded in rice & pastry flour, flash fried, with spicy honey-mustard sauce \$16

Wontons (*when available*), Bay Shrimp & cream cheese **Half Dozen \$12 One Dozen \$22**

Steamers in white wine, garlic, crushed red pepper, basil broth

Clams \$18 Mussels \$16 Combo \$18

Large Prawn Cocktail \$19

Bay Shrimp Cocktail \$17

Louis Salad, *choice of Bay Shrimp or Dungeness Crab*, iceberg and romaine lettuce, olives, cherry tomatoes, grated carrots, red cabbage, roasted beets, bell pepper, hardboiled egg, homemade Thousand Island dressing **Bay Shrimp \$18/\$15 Dungeness Crab \$39 (8 oz. crab meat)**

Caesar Salad, tossed in homemade garlic Caesar dressing with capers, anchovies, croutons and Parmesan cheese **\$11/8 Add: chicken breast \$7 Bay shrimp \$10**

Coastal Salad, a local favorite, butter lettuce, oven-roasted beets, cucumber, feta cheese, almonds, homemade lemon cumin dressing **\$10 Add pan-seared Rock Cod (Cajun style available) \$10**

Green Salad, iceberg and romaine lettuce, olives, cherry tomatoes, grated carrots, red cabbage, croutons; choice of our homemade dressings: Italian, Ranch, Thousand Island or Blue cheese **\$8**

Warm Baby Spinach Salad, sautéed mushrooms, garlic, shallots, bacon; red cabbage & apples. Red wine vinaigrette topped with Feta cheese **\$13**

Fish & Chips, choice of fresh Rock Cod (beer batter) or Alaskan Halibut (tempura batter) with chipotle slaw & French fries **Rock Cod \$18 Alaskan Halibut \$23**

Seafood Platter, deep-fried prawns, scallops, an oyster, catch of the day & French fries **\$29**

Calamari Steak, rolled in panko & lemon pepper, pan seared & drizzled with garlic butter **\$24**

Fresh Fish Tacos, two open-faced homemade corn tortillas, fresh pan seared Rock Cod, topped with smoked chipotle slaw, salsa fresca, sour cream and guacamole **\$17**

Silver Burger, natural ground beef patty on a sesame seed bun with Ortega chilies, grilled onions, chipotle mayonnaise & French fries **\$15 Add cheese \$1 Add bacon \$2**

Silver's Ceviche, tomatoes, onions, cilantro, lime, a hint of Habanero chilies, drizzled with extra virgin olive oil, with fresh house-made tortilla chips

Prawns, Mexican White	\$20	Bay Shrimp, Pacific	\$17
Prawns & Bay Shrimp	\$20	Prawns, Bay Shrimp & Rock Cod	\$23

Seafood

The items below (except Cioppino, Catch of Day & Scampi) served with:
Sweet corn, English peas, tomatoes & basil, roasted garlic mashed potatoes or Basmati rice & pineapple-citrus champagne cream sauce

Silver's Cioppino, Tiger prawns, clams, rock cod, mussels & Bay shrimp braised in tomato broth, with habanero-basil garlic coulis, Asiago cheese & sourdough garlic toast **\$33**
w/ pasta add **\$3** w/ 4 oz. crab meat add **\$13**

Catch of the day, (ask your server), over Basmati rice, vegetables & Silver's special sauce *Market Price*

Rock Cod Paupiette, Filled with sautéed mushrooms, Dungeness crabmeat, bay shrimp, cheese & Silver's special spices **\$37**

Frutti di Mare Brochette, sautéed scallops, Rock Cod, Tiger prawns **\$35**

Fresh Rock Cod or Petrale Sole, pan-seared **Petracle Sole \$29 Cod \$27**

Scampi Prawns, pan seared, garlic, shallot & white wine sauce **\$31**

Sea Scallops, pan seared, vegetable & mozzarella napoleon, garlic- basil coulis & sweet pepper oil **\$37**

Meat and Poultry

Choice of garlic mashed potatoes or baked potato

Oven Roasted Prime Rib, Horseradish sour cream & beef au jus **\$45**

Surf n' Turf, 10 oz. Lobster Tail & New York steak, veggies, cabernet beef reduction & drawn butter **\$90**

Black Angus Filet Mignon, choice of peppered or regular; cabernet beef reduction **\$45**

Grass-fed Black Angus Natural New York, peppered or regular, ragout of sweet peppers, mushrooms, field greens & basil; cabernet beef reduction **\$37**

California Lamb Shank, slowly braised in wine & herbs until fork-tender, brandy-cabernet demi-glace **\$35**

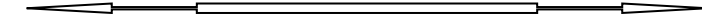
Free Range Chicken Breast, Silver's special marinade, rolled in corn meal & pastry flour; steamed vegetables, topped with a savory bacon-sage gravy **\$26**

Double Cut Pork Chop, charbroiled, rolled in marjoram, coriander & medley of peppercorns; ragout of mushrooms, sweet peppers, onions & basil, bacon- sage gravy **\$26**

Pastas and More

Grilled Eggplant & Portabella Mushrooms, layered sweet peppers, tomatoes, onions, fresh herbs, mozzarella cheese, with grilled polenta, flash-fried zucchini wedges, tomato reduction and basil coulis **\$23**

Garlic Clam Linguini, basil, Italian parsley, butter, white wine, Asiago cheese & sourdough garlic toast **\$23**



Pastas below served with steamed vegetables

Add: chicken \$7, four large Prawns \$12, Rock Cod \$10, or Bay Shrimp \$10

Linguini Alfredo, creamy alfredo sauce, Asiago cheese **\$18**

Linguini Primavera, tomato-basil marinara, Asiago cheese **\$18**

Pesto Fettuccini, Habanero-Basil pesto cream sauce, with freshly grated Asiago cheese & Italian parsley **\$20**

Silver's Habanero Salsa available for hot-spicy food lovers \$2.00
BREAD BY REQUEST ONLY, FIRST BASKET COMPLIMENTARY,
ADDITIONAL BASKETS \$2.50 EACH

****Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.****

A Gratuity of 18% will be added to parties of 6 or more