

# Silver's at the Wharf

## 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 Dozen \$16 One Dozen \$26

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 \$16 One Dozen \$26

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

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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

**BREAD BY REQUEST ONLY, \$2.50 PER BASKET**

**A Gratuity of 18% will be added to parties of 6 or more**  
**Silver's Habanero Salsa available for hot-spicy food lovers \$2.00**

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

## Seafood

The items below (except Cioppino, Salmon & Halibut) served with:  
Sweet corn, English peas, tomatoes & basil, roasted garlic mashed potatoes or Basmati rice

**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

**Wild Salmon or Alaskan Halibut**, Organic Heirloom tomatoes & Haricot beans; finished with an herbed-blood orange & lemon-caper butter sauce **Market Price**

**Rock Cod Paupiette**, Filled with sautéed mushrooms, Dungeness crabmeat, bay shrimp, cheese & Silver's special spices; pineapple-orange champagne cream sauce **\$39**

**Frutti di Mare Brochette**, sautéed scallops, Rock Cod, Tiger prawns, with a pineapple-lemon champagne cream sauce **\$35**

**Fresh Rock Cod or Petrale Sole**, pan-seared, pineapple champagne cream sauce  
**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 & pineapple-orange champagne cream sauce **\$37**

## Meat and Poultry

Choice of garlic mashed potatoes or baked potato

**Oven Roasted Prime Rib (Friday & Saturday ONLY)**, Horseradish sour cream & beef au jus **\$45**

**Surf n' Turf**, Choice of five Jumbo Prawns or 10 oz. Lobster Tail with a New York steak & vegetables, cabernet beef reduction & drawn butter **Lobster Tail \$90 Jumbo Prawns \$70**

**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**

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

**Pork Chops**, 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 Fetuccini**, Habanero-Basil pesto cream sauce, with freshly grated Asiago cheese & Italian parsley **\$20**

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