

SILVER'S AT THE WHARF

Please let your server know if you have any food allergies

Dinner

Mariscos: Seafood

The items below (except Cioppino) served with:
Sweet corn, English peas, diced tomatoes & basil,
Choice of roasted garlic mashed potatoes or brown 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

Fresh Pan-seared Petrale Sole or Rock Cod, with a pineapple champagne cream sauce

Petracle Sole Sm. Portion **\$26** Lg. Portion **\$29** **Rock Cod** Sm. Portion **\$23** Lg. Portion **\$26**

Fruitti di Mare Brochette, sautéed scallops, rock cod, tiger prawns, with a pineapple-lemon champagne cream sauce **\$30**

Scampí Prawns, sautéed in garlic, shallots, lime and white wine **\$30 /\$26**

Carnes: Meat and Poultry

The items below (except New York Steak) served with:
A ragout of mushrooms, onions, & sautéed field greens, with
choice of pan-seared or creamy cheese polenta or roasted garlic mashed potatoes

Grass-fed Black Angus Natural New York, choice of peppered or regular, ragout of sweet peppers, mushrooms, field greens & basil **\$33**

Black Angus Filet Mignon, choice of peppered or regular **\$37**

California Lamb Shank, slowly braised in wine and herbs until fork-tender **\$33**
Above meats served with a brandy-cabernet-beef demi-glace

Crispy Cornish Game Hen, partially boned, zinfandel-port reduction **\$25**

Pastas and More

Garlic Clam Linguini, basil, Italian parsley, butter, white wine, Asiago cheese & sourdough garlic toast **\$22**

Roasted Garlic and Mushroom Linguini, with fire-roasted sweet peppers, onions and herbs, tossed in a creamy blue cheese sauce, topped with freshly crumbled Feta and Blue cheese **\$21** with chicken breast add \$7 with four large prawns add \$12

Linguini Alfredo, creamy alfredo sauce, fresh vegetables, Asiago cheese **\$17**
with chicken breast add \$7 with four large prawns add \$12

Linguini Primavera, fresh vegetables, tomato-basil marinara, Asiago cheese **\$17**

Fettuccini, tossed in Habanero-Basil pesto cream sauce, with freshly grated Asiago cheese and Italian parsley **\$20** with chicken breast add \$7

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 **\$22**

Silver's Habanero Salsa available for hot-spicy food lovers \$2.00
A Gratuity of 18% will be added to parties of 8 or more

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Dinner Old School Favorites

Served with steamed fresh vegetables and choice of mashed potatoes, brown rice or steak fries

Calamari Steak (abalone style) rolled in lemon pepper and Panko chips, drizzled with garlic butter Sm. Portion **\$20** Lg. Portion **\$24**

Seafood Platter deep fried prawns, scallops, an oyster and rock cod, with house-made tartar and cocktail sauce **\$30**

Starters, Salads and Lighter Fare

New England Clam Chowder or Soup du Jour

bowl **\$10** cup **\$6** bread Boule **\$12** Garlic bread Boule **\$13**

Baked Brie with Roasted Garlic, oven baked, with fresh fruit & crackers **\$16**

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

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

clams **\$17** *mussels* **\$15** *combo* **\$17**

Large Prawn Cocktail **\$18** *Bay Shrimp Cocktail* **\$16**

Bay Shrimp Louis **\$18/14** *Dungeness Crab Louis* (Large size only) **\$39**

Silver's Salad, organic baby greens, apples, pears, oranges, candied walnuts, grapes, with apple cider vinaigrette, topped with feta cheese **\$11** smaller portion **\$9**

Caesar Salad, tossed in Silver's garlic dressing with capers, anchovies, croutons and parmesan cheese **Full/Half \$11/8**
with chicken breast add **\$7** with Bay Shrimp add **\$8**

Coastal Salad, a local favorite, butter lettuce, oven-roasted red beets, cucumber, Feta cheese, toasted almonds, lemon-cumin dressing **\$10**

With pan-seared or Cajun Rock Cod **\$19**

Green Salad, iceberg and romaine lettuce with grated carrots, red cabbage, cherry tomatoes, black olives, croutons, choice of Italian, ranch, Thousand Island or blue cheese dressing **\$7**

Fish & Chips, fresh Rock Cod with chipotle slaw and parsley-garlic steak fries **\$17**

Fresh Fish Tacos, served open-face, pan-seared Rock Cod topped with salsa fresca, guacamole, chipotle slaw, sour cream and cilantro, with rice and black beans **\$16**

Quesadillas, a grilled tortilla filled with cheddar and Monterey jack cheese & filling of your choice, with guacamole, sour cream, salsa fresca **\$10**

Vegetarian **\$14** Beef, Chicken **\$16** Shrimp **\$18**

Silver's Macho Nachos, crispy corn tortillas layered with cheddar and jack cheese, black beans, salsa, guacamole, black olives, sour cream, pickled jalapenos **\$10 half \$8**
with chicken or beef add \$6

Silver Burger, generous 8 oz. natural ground chuck on a sesame seed bun with Ortega chilies, grilled onions, chipotle mayonnaise, steak fries **\$15 Add cheese \$1.00**

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