



We apply **NANO-BUBBLE** technology in treating our oysters to eliminate caliciviruses, which are present on its natural habitat, resulting to beautiful cream-colored oysters.

Oysters are naturally high in many essential vitamins and minerals including protein, iron, omega-3 fatty acids, calcium, zinc and vitamin C.

www.wharfoysterbar.com

PREMIUM OYSTER PLATTER

Best-quality seasonal natural oysters

Full dozen	83
Half dozen	42
3 pc. Sampler	21
1 pc.	7.5

OYSTER PLATTER

Seasonal natural oysters

Full dozen	71
Half dozen	36
3 pc. Sampler	18
1 pc.	6.5

WHARF SIGNATURE SEAFOOD PLATTER

One whole poached lobster, 6 pieces seasonal oysters, 5 pieces cocktail shrimps, tuna tartare, salmon sashimi

88

SEAFOOD PLATTER

Half poached lobster, 4 pieces seasonal oysters, 4 pieces cocktail shrimps, salmon sashimi

50

WHARF OYSTER COMBO

Oven-baked. In garlic butter, tomato & mozzarella, chili-tobiko mayonnaise, sake & lemon

25

CHARCOAL-GRILLED OYSTERS

Four pieces of oysters flavoured with extra-virgin olive oil and sake. Served with homemade ponzu

22

STEAMED FRESH OYSTERS

Four pieces of oysters steamed in butter, sake and soy sauce. Served with homemade ponzu and a basket of French fries.

20

JAPANESE-STYLE FRIED OYSTERS

Four pieces of panko-breaded fried oysters Served with tartare and tonkatsu sauce.

12

FRIED OYSTER NACHOS

Four pieces of panko-breaded fried oysters, baked with corn tortilla chips topped with jalapeno chillies, spicy tomato salsa and cheese.

18

CAJUN FRIED OYSTER AND FRIES

Four pieces of panko-breaded fried oysters and French fries tossed with New Orleans Cajun spice. Served with tartare sauce.

15

Price is in Singapore Dollars and is subject to 10% service charge and 7% GST.

Bar Bites

SPANISH CHORIZO Thinly-sliced Spanish sausage.	5
TRUFFLE EDAMAME Chilled edamame beans tossed with French black truffle oil and kombu seaweed.	5
ITALIAN OLIVES AND DRIED TOMATOES Black and green olives and dried tomatoes, marinated in rosemary, thyme and red chillies.	5
TORTILLA CHIPS AND TOMATO SALSA Homemade spicy fresh tomato salsa.	5
FRENCH FRIES Skinny fries served plain or with Cajun spice.	5
SALMON SASHIMI Three pieces of freshly-sliced salmon.	6
CRISPY-FRIED BABY SHRIMPS Served with lemon wedge	6
FRIED MINI SQUID RINGS Served with homemade chilli mayonnaise	8
ASARI CLAM CHOWDER New England-style creamed chowder with Japanese asari clams.	8
FRIED CHICKEN WINGS Four pieces of marinated chicken wings served with garlic-mayonnaise, sweet chilli and honey mustard dips.	9
SPICY TUNA TARTARE Diced tuna tossed with spicy tomato and jalapeno salsa. Served with tortilla corn chips.	10
BEEF TATAKI CARPACCIO Marinated in garlic and soy sauce, charcoal-seared. Served with onion salad and shallot-ponzu dressing.	10
CHEESE PLATE Three kinds of cheeses served with crusty baguettes and fruits	12

Healthier Choice

CHICKEN WRAP Steamed chicken breast, sliced onion cucumber and cilantro wrapped in Romaine lettuce. Sweet onion dressing.	12
FISH TEMPURA WRAP Beer-battered fried fish fingers, sliced onion cucumber and cilantro wrapped in Romaine lettuce. Spicy mayonnaise dressing.	12
MIXED GREEN SALAD Choice of dressing: Wasabi soy, French vinaigrette or thousand island.	12
GRILLED SEASONAL VEGETABLES Tossed in French black truffle oil and sea salt.	15
CAESAR SALAD Served with grilled bacon, parmesan cheese and croutons	16
SASHIMI SALAD Fresh tuna, salmon, ikura, poached prawns. Soy wasabi dressing	18

Pasta

BLACK PEPPER CHICKEN Creamy black pepper sauce and crispy chicken popcorns	16
SPICY ASARI SOUP Japanese asari clams, clam stocks, togarashi	16
CREAMY CARBONARA Bacon, mushrooms, black pepper	18
TOMATO PESCATORE Shrimps, scallops, asari clams, garlic olive oil and clam tomato sauce	20
KID'S PASTA Tomato-based pasta served with chicken nuggets and French fries. Served with a scoop of ice cream	12

Specialty Mains

SCALLOPS AND ASPARAGUS Sautéed in garlic butter sauce. Topped with tobiko.	24
SAIKYO MISO BLACK COD Baked miso-marinated cod fillet served with yuzu compote.	33
SALMON AND CHOWDER Pan-seared salmon fillet, served with chowder, mashed potato and basil sauce.	24
FISH AND CHIPS Asahi dry beer-battered Pacific dory fillet served with French fries and tartare sauce.	22
SPICY CASHEW CHICKEN Mandarin-style chicken with chillies and cashew nuts, served with steamed white rice.	18
BANGKOK CHICKEN Bangkok-style green curry chicken, served with steamed white rice.	18
CRISPY CHICKEN AND PASTA PLATE Panko-crusted fried chicken breast served with tomato pasta	22
CHICKEN BURGUNDY Roasted chicken breast topped with cheese. Served with mashed potato, asparagus and mushroom-red wine sauce.	24
WHARF CHEESEBURGER Homemade beef patty, served with French fries, truffle mayonnaise.	28
GRILLED PORK SHORT RIBS Two-day-marinated and served with side salad and spicy barbecue sauce	28
GRILLED LAMB RACK Rosemary and garlic-marinated and served with side salad and cumin salt	30
GRILLED MISO-MARINATED BEEF STEAK Served with red miso sauce, side salad and vegetable tempura	33
GRILLED T-BONE STEAK Served with Dijon mustard-fries and Japanese-style steak sauce	40
SMALL GRILL PLATTER Miso-marinated beef, pork short ribs, lamb rack, chicken breast; served with French fries and side salad.	48
LARGE GRILL PLATTER T-bone steak, pork short ribs, lamb rack, chicken breast, salmon fillet; served with French fries and side salad.	88