



APPETIZERS

- LOADED HUMMUS** \$12
spiced hazelnut purée, roasted chickpeas, feta, mixed olives, cucumber, tomato, parsley, za'atar pita chips
- MERWIN'S BIG PRETZEL** \$18
locally baked 1.5lb soft pretzel, wharf mustard, queso, buffalo dip
- GROUPEL BITES** \$15
cornmeal dusted black grouper, pickled peppers, remoulade
- FRIED PICKLES** \$11
beer battered spears, horseradish aioli
- CRAB CAKES** \$18
lemon arugula salad, remoulade
- PANKO BREADED ONION RINGS** \$11
nori seasoning, yum yum sauce
- BLISTERED SHISHITO PEPPERS** \$12
yum yum sauce, sesame seeds
- SAMOSAS** \$14
spiced potatoes, peas, green chilis, cilantro, peach chutney, mint chutney
- HEIRLOOM TOMATO & PEACH GAZPACHO** \$11
sweet peppers, cucumber, onion, cilantro, avocado, jalapeño, scallions, tortilla chips

SALADS

- WHARF WEDGE** \$14
baby gem lettuce, smoked blue cheese, pickled onion, bacon, heirloom tomatoes, creamy blue cheese dressing
- FRESH WATERMELON SALAD** \$13
mixed greens, berries, feta, candied pecans, sweet and spicy vinaigrette
- TRAIL POWER SALAD** \$13
mixed greens, candied pecans, dried cranberries, farro, avocado, hard boiled egg, charred lemon tahini dressing
- Choice of protein:**
Chicken \$5 • Grilled tofu \$5 • Salmon \$7

SIDES \$4

FRENCH FRIES ■ SWEET POTATO FRIES
SRIRACHA SLAW ■ CRUDITÉ ■ CHIPS

CHILDREN'S MENU \$10

Choice of chips, fries or crudité

- CHICKEN TENDERS
- MINI CORNDOGS
- HAMBURGER/CHEESEBURGER
- GRILLED CHEESE

ENTRÉES

- SPICY STIR FRY** \$16
Yakisoba noodles, shishito peppers, scallions, cilantro
Choice of protein:
Chicken \$5 • Grilled tofu \$5 • Salmon \$7
- GRILLED MAHI MAHI** \$23
cajun spices, green goddess sauce, avocado, heirloom tomatoes, coconut rice, grilled corn, charred lemon
- SHRIMP AND GRITS** \$20
blackened shrimp, bacon, jalapeño cheddar grits, blistered tomato jam
- FISH & CHIPS** \$22
breaded walleye fillet, fries, slaw, tartar sauce

HANDHELD

All sandwiches are served with chips.

Substitute fries or sriracha slaw for an additional \$3

- TACOS (2)** \$15
flour tortilla, salsa verde, cilantro, pickled onion, avocado, cotija
Choice of protein: chicken tinga, mojo pork, fried perch
- FALAFEL PITA** \$13
red pepper spread, pickled vegetables, arugula, tomato, cucumber, charred lemon vinaigrette
- LAKE ERIE PERCH** \$16
breaded perch, lettuce, tomato, remoulade, grilled hoagie
- KOREAN BBQ CHICKEN SANDWICH** \$12
Korean BBQ pulled chicken, kimchi, spicy slaw, brioche bun
- MERWIN'S BURGER** \$16
certified black angus beef, chipotle aioli, arugula, sweet onion jam, spicy pickles, smoked cheddar, brioche bun
Add Bacon \$3
- CLASSIC BURGER** \$15
beef patty, lettuce, tomato, white cheddar, brioche bun
Add Bacon \$3
- CUBAN SANDWICH** \$15
mojo pork, smoked ham, Gruyere, pickles, Wharf mustard, hoagie roll
- TOFU BANH MI** \$12
grilled marinated tofu, pickled veggies, cilantro, spicy mayo, hoagie roll
- SHORT RIB MELT** \$15
gruyere, horseradish cream, caramelized onion, grilled sourdough
- TURKEY WRAP** \$14
smoked turkey, bacon, cheddar cheese, lettuce, tomato, sriracha aioli
- GRILLED HALLOUMI & EGGPLANT** \$14
tomato, red onion, arugula, romesco sauce, French bread

Ask your server for seasonal dessert options.

Vegetarian | Vegan

Please Note: Animal products and gluten products are cooked in our fryers. Therefore, we cannot guarantee that any fried product will be 100% vegan or gluten free. Please ask your server prior to ordering, about any potential allergy concerns. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DRINK MENU

BEER

CRAFT BEER

\$7

Down East Original Cider
Brew Kettle - White Rajah
Fat Heads Head Hunter
Fat Heads Bumbleberry
Great Lakes Seasonal
Rhinegeist Truth IPA

NON ALCOHOLIC

\$5

Sierra Nevada IPA N/A
Athletic Golden Lager N/A

IMPORTED/DOMESTIC BEER

\$6

Bud Light
Coors Light
Michelob Ultra
Miller Lite
High Noon Vodka Seltzer (ask server for selection)
Blue Moon
Leinenkeugel Summer Shandy
Topo Chico Margarita (ask server for selection)

DRAFT BEER

Featuring Fat Heads Leaf Man Lager along with
7 rotating handles

Flights available! Select 4 of our 8 beers for \$15

WINE

HOUSE WINE

Glass \$7

Bottle \$24

Canyon Road (California)

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio

RED WINES

Glass \$9

Bottle \$32

Edna Valley Pinot Noir (California)
Franciscan Estate Cabernet Sauvignon (California)
Hahn Red Blend - Grenache, Syrah, Mouvèdre (California)
Alamos Malbec (Argentina)

WHITE WINES

Glass \$9

Bottle \$32

Candoni Famiy Moscato (Italy)
Carletto Pinot Grigio (Italy)
Franciscan Estate Chardonnay (California)
Starborough Sauvignon Blanc (New Zealand)

SPARKLING WINE

Glass \$10

Candoni Prosecco (Italy)

COCKTAILS

HOUSE MARGARITA

\$12

Espolon tequila, triple sec, sour mix, lime juice,
lime garnish, salt rim
(also available in strawberry or raspberry with sugar rim)

LAKE ERIE LEMONADE

\$11

Titos Handmade vodka, blue Curacao, lemonade

LEMON HEAD

\$11

Three Olives Loopy vodka, sour mix, orange juice

PEACH SANGRIA

\$10

Tito's Handmade Vodka, Peach Schnapps, peach purée,
pinot grigio, starry

SUMMER-TIME SIPPER

\$11

Watershed Four Peel Gin, Elderflower liqueur,
raspberry purée, Prosecco

CUCUMBER-MELON MARTINI

\$12

Effen cucumber vodka, watermelon purée, lime juice,
simple syrup

MERWIN'S MARY

\$14

Absolut Peppar vodka, bloody mary mix,
meat and cheese skewer, queen olives, celery salt rim

KEY-LIME MARTINI

\$12

Malibu coconut rum, vanilla vodka, pineapple juice,
lime juice

MOCKTAILS

WATERMELON FRESCA

\$8

watermelon purée, lime juice, soda water

STRAWBERRY SANGRIA

\$8

strawberry purée, pineapple juice, orange juice, gingerale

MARGARITA

\$8

orange juice, sour mix, lime juice, simple syrup,
soda water, salt rim