



Local Tradition Since 1973

"Thank you for choosing Wolf Bay. I know you have a lot of dining choices. I am honored you chose to dine with us. Because of you, I'm able to carry on the legacy my parents started. They believed that great food requires hard work and attention to detail. As always, your seafood is hand-battered and cooked to order. Our recipes are from scratch. We hope you enjoy your meal and come back again to be part of the Wolf Bay tradition." - Char Haber

Appetizers

 WB SIGNATURE DISH / MP • MARKET PRICE

CHA CHA'S CRAB DIP

signature cream cheese crab dip, sweet bourbon sauce, bacon & fried pita points. 14

MOZZARELLA STICKS

fried Italian mozzarella, with marinara. 12

SMOKED TUNA DIP

locally smoked, served cold with fried pita points. 12

CAJUN POPCORN SHRIMP

bite-sized shrimp, lightly breaded & fried with Cajun seasonings. 11

BANG BANG SHRIMP

fried Gulf shrimp, tossed in sriracha-sweet chili aioli. 14

BACON WRAPPED JALAPEÑOS

stuffed with seasoned cream cheese. 13

FRIED CRAB CLAWS

blue crab claws, lightly breaded & fried. MP •

COCONUT SHRIMP

Gulf shrimp breaded with sweet flour & toasted coconut, served with tropical marmalade. 11

FRIED GREEN TOMATOES

topped with WB three cheese mornay sauce, scallions & diced tomatoes. 11

CRAB STUFFED MUSHROOMS

broiled, topped with parmesan scampi butter. 14

SHRIMP NACHOS

grilled shrimp, WB three cheese mornay sauce, scallions & diced tomatoes, over fried pita points. 14

PEEL N' EAT SHRIMP

1/2 pound, boiled Gulf shrimp with special seasonings, served hot or cold. 13

CAJUN FRIED PICKLES

lightly breaded & fried pickle chips with Cajun seasonings. 10

Oysters

not available for take-out

OYSTERS ON THE HALF SHELL*

ice-cold, raw oysters, shucked to order with horseradish, cocktail sauce & saltines. half-dozen MP • / dozen MP •

OYSTERS ROCKEFELLER

baked with creamed spinach & bacon. half-dozen MP • / dozen MP •

PARMESAN GARLIC OYSTERS

baked, seasoned with garlic & lemon butter, topped with parmesan. half-dozen MP • / dozen MP •

CAJUN OYSTERS

baked, seasoned with Cajun cream sauce & tasso ham, topped with mozzarella & red peppers. half-dozen MP • / dozen MP •

WB OYSTERS* *Award-Winning*

ice-cold, raw oysters, shucked to order with cucumber & shallot mignonette, pomegranate arils & fresh dill.

half-dozen MP • / dozen MP •

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. Please notify server of any dietary restrictions or allergies.

Sandwiches

*includes choice of fries or fresh fruit; seafood available fried, grilled or blackened; add one-trip salad bar bowl • 4
add grilled jalapenos or crispy onion straws • 1*

GRILLED MAHI SANDWICH

6oz. Mahi on a toasted potato bun, pickled red onion & WB remoulade. 16

PO BOY HOAGIE *(upgrade to grouper or oysters for 18)*

choice of shrimp, whitefish or catfish with shredded lettuce. 16

WOLF BAY BURGER*

Angus steak patty on a potato bun with white American cheese, caramelized onions & bacon. 14

BACON BRIE BURGER*

Angus steak patty on a potato bun with bacon, brie cheese & chipotle aioli. 14

GRILLED RIBEYE HOAGIE*

6oz. ribeye, roasted onions & mushrooms, garlic aioli & melted Swiss cheese. 18

BBQ CHEDDAR BURGER*

Angus steak patty on a potato bun with smoky BBQ sauce, cheddar cheese & crispy onion straws. 14

SOUTHERN STYLE CHICKEN

hand-breaded, lightly fried or grilled on a potato bun. 14

GROUPER RUEBEN

grilled grouper on rye, topped with coleslaw, 1,000 island & Swiss cheese. 18

You Hook 'Em, We Cook 'Em

YOU CATCH IT, WE'LL COOK IT!

fried, grilled or blackened, includes hushpuppies, fries & coleslaw, served family style. 18.99

(fish must be cleaned fillets with signed waiver)

Steaks & Chicken

includes choice of side & garlic knot; add one-trip salad bar bowl • 4

BACON WRAPPED FILET MIGNON*

8oz. Black Angus beef tenderloin, black pepper bacon, house steak seasoning, grilled to your liking. 39

RIBEYE*

14oz. hand-cut, Black Angus ribeye, house steak seasoning, grilled to your liking. 37

Seafood Dinners

includes choice of side & hushpuppies;
add one-trip salad bar bowl • 4

CAPTAINS PLATTER

stuffed crab, grouper, scallops, Gulf shrimp & lobster tail, perfectly broiled. 40

WOLF BAY PLATTER

cup of WB Seafood Gumbo or Lobster Chowder, stuffed crab, stuffed shrimp, grouper, Gulf shrimp & oysters, fried to perfection. 40

COCONUT SHRIMP

shrimp breaded with sweet flour & toasted coconut, served with our tropical marmalade. 24

SNOW CRAB LEGS

1 pound Atlantic snow crab legs, seasoned & steamed, with a corn coblet. MP •

PEEL N' EAT SHRIMP

1 pound boiled Gulf shrimp with special seasonings, served hot or cold. 25

MAHI MAHI

lean, firm, flaky fish with sweet flavor. 26

YELLOWFIN TUNA

grilled or blackened, best if not cooked over medium. MP • (when available)

GROUPE

lean, firm, flaky whitefish with a buttery flavor. 28

CATFISH

Southern fried favorite, Cajun breaded; USA farm-raised, grain-fed. 22

SEAFOOD AU GRATIN

shrimp, scallops & fish in rich cream sauce, topped with parmesan bread crumbs & baked. 24

Add-Ons:

GULF SHRIMP • 8 / SNOW CRAB CLUSTER • MP •
LOBSTER TAIL • MP • / SCALLOPS • 9 / FRIED OYSTERS • 9
STUFFED CRAB • 8 / CHOICE OF FISH • MP •

For Your Steak

OSCAR STYLE • 12 / SAUTÉED MUSHROOMS & ONIONS • 6
CRAB STUFFED • 10 / BACON & BLUE CHEESE CRUMBLE • 8

CHICKEN TENDER DINNER

your choice of hand-breaded & fried or grilled. 18

BALSAMIC CHICKEN

marinated chicken, sun-dried tomatoes & scallions, served over rice pilaf. 18

Create A Platter

CHOICE OF TWO • 26 / CHOICE OF 3 • 32

fried, grilled, broiled or blackened

GULF SHRIMP • WHITEFISH • FRESH OYSTERS

POPCORN SHRIMP • SCALLOPS (ADD'L • 2)

includes choice of side & two hushpuppies
add one-trip salad bar bowl • 4

For Your Fish

OSCAR STYLE • 12 / CRAB STUFFED • 10

LOBSTER DINNER

two cold-water lobster tails, split & broiled. MP •

WHOLE GULF FLOUNDER

a WB favorite! best when ordered broiled & crab-stuffed, also available fried. MP •

SNAPPER

a local favorite! tender, flaky fish with a mild, sweet flavor. 28

STUFFED SHRIMP

Gulf shrimp, house-made seafood stuffing, fried or broiled. 3 for 20 / 5 for 26

LUMP CRAB CAKE DINNER

pan seared lump blue crab cakes, over rice pilaf with WB remoulade sauce. MP • (when available)

CRAB CLAWS

lightly breaded & fried blue crab claws. MP •

Side Dishes

HUSHPUPIES • 5 / FRENCH FRIES • 5 / LOCAL SAUTÉED VEG • 5
RICE PILAF • 5 / MASHED POTATOES • 5 / SMOKED GOUDA GRITS • 5
BAKED POTATO • 5 (LOADED WITH BACON, CHEESE & CHIVES • 6)
SWEET POTATO FRIES • 5 /  BRUSSEL SPROUTS • 6

GROUPS OF 8 OR MORE WILL HAVE A 20% GRATUITY ADDED.
ALL MENU PRICES REPRESENT CASH DISCOUNT OF 3.5%

Pasta & Grits

includes garlic knot; add one-trip salad bar bowl • 4

PASTA ALFREDO

house made alfredo sauce & penne pasta topped with parmesan & parsley. 15

add grilled or blackened: chicken 5 / shrimp 8

TRADITIONAL SEAFOOD PASTA

tender sea scallops, shrimp & Cajun tasso ham with creamy Cajun alfredo sauce over penne pasta. 25

SIGNATURE SHRIMP & GRITS

smoked Gouda grit cake with WB three cheese mornay sauce, sautéed shrimp, scallions & diced tomatoes. 23

SHRIMP SCAMPI

sautéed Gulf shrimp with lemon garlic butter, fresh herbs, tomatoes, green onions & angel hair, topped with parmesan & parsley. 23

Lunch Menu

available Mon.-Sat. 11am-3pm / add one-trip salad bar bowl • 4

SMALL SHRIMP

lightly breaded & fried Gulf shrimp with hushpuppies, coleslaw & choice of side. 14

SMALL MIX

lightly breaded & fried Gulf shrimp & oysters with hushpuppies, coleslaw & choice of side. 15

GRILLED SHRIMP KABOBS

two skewers of Gulf shrimp over rice pilaf with sweet bourbon glaze, hushpuppies, coleslaw & choice of side. 14

CHICKEN TENDERS

fried to perfection, served with a garlic knot, coleslaw & choice of side. 14

SHRIMP & GRITS

smoked Gouda grit cake with WB three cheese mornay sauce, five sautéed shrimp, scallions & diced tomatoes. 14 *includes a garlic knot*

CHICKEN PARMESAN

breaded & fried, topped with marinara, mozzarella & parmesan over angel hair. 14 *includes a garlic knot*

COASTAL TACOS

choice of chicken, fish or shrimp, fried, grilled or blackened, served in soft tortilla shells with taco slaw, shredded cheese & chipotle tartar. 14 *includes house made salsa & chips*

CAJUN WHITEFISH

grilled whitefish over rice pilaf with Cajun cream sauce, hushpuppies, coleslaw & choice of side. 14

BALSAMIC CHICKEN

marinated chicken, sun-dried tomatoes & scallions over rice pilaf. 14 *includes a garlic knot & choice of side*

Soup & Salad

add grilled or blackened: shrimp 8 / chicken 5

SEAFOOD GUMBO

our famous recipe, unchanged since 1973; dark Creole roux based with shrimp, crab meat & fish. cup 8 / bowl 10

LOBSTER CHOWDER

velvety chowder with lobster. cup 7 / bowl 9

SUMMER SALAD

mixed greens, mandarin oranges, almonds, strawberries, blue cheese crumbles, raisins, candied pecans, croutons & sesame Asian dressing. 14

ICEBERG WEDGE

iceberg lettuce, blue cheese crumbles, bacon, cherry tomatoes & house Bayou blue cheese dressing. 12

CLASSIC CAESAR

romaine hearts, creamy caesar dressing, shredded parmesan & ground pepper. 12

GRILLED GREEK SALAD

char-grilled heart of romaine, pickled red onion, kalamata olives, sun-dried tomatoes, feta, parmesan & cucumbers with Greek vinaigrette & balsamic drizzle. 14

Salad Bar

LUNCH

Mon.-Sat. 11am-3pm

ONE TRIP • 10

ALL YOU CAN EAT • 12
(dine-in only)

TO-GO • 10 PER POUND

DINNER

Mon.-Sat. 3pm-close

ALL day Sunday

ONE TRIP • 7

ALL YOU CAN EAT • 9
(dine-in only)

TO-GO • 7 PER POUND

Desserts

CHEESECAKE OF THE DAY • 9

KEY LIME PIE • 8

STRAWBERRY CAKE • 9

COCONUT CAKE • 9

BREAD PUDDING • 9

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