



straight wharf restaurant

**october 2025**

**two courses \$85**

**to begin**

**watermelon gazpacho** bartlett's tomatoes, cucumber, red onion, scallion, feta & pistachio \*

**hand-cut spaghetti** maine crab, green garlic, lemon, sweet corn & bread crumb

**tender lettuces** creamy italian dressing, garden herbs, baby carrots, fennel, cucumber

**buttermilk-fried buffalo monkfish** celery, whipped blue cheese, & sesame seed\*

**salmon crudo** rhubarb, cucumber, buttermilk & oscietra caviar *\$5 supp.*

**chilled nantucket oysters** nantucket oysters, aperol granita & mignonette

**wagyu beef carpaccio** pickled maitake mushrooms, fennel, island arugula, & sunchoke chili crisp

**duck liver mousse** our grilled sourdough, nectarine mostarda, marcona almonds, & house pickles

**swr clam bake** buttered lobster, sweet corn, chorizo, potatoes, & littleneck clams *\$18 supp.*

**entrees**

**spice-crusted sustainable catch** farm beans, island cherry tomatoes,  
bartlett's cucumber, green olive, baby kale, & pepperonata

**chicken under a brick** heirloom-farro, broccolini, grapes & parmesan

**dayboat scallops** island corn alla diavola, oyster mushrooms, parsnip, house bacon, & basil

**slow-roasted scottish salmon** brussels sprout & baby kale caesar, shiitake mushrooms  
& roasted island squash

**wood-grilled prime new york strip** baby romaine, cucumber, green olive, grilled red onion,  
roasted cherry tomato, feta, & ciabatta *\$12 supp*

**maple-brined wood-grilled berkshire pork chop "marsala"**

heirloom polenta, roasted cippolini, & king oyster mushrooms

**moroccan-spiced eggplant "parm"** hand pulled mozzarella, red peppers,  
sweet & sour red onion, spiced tomato sugo, spinach

**wood-grilled harpooned swordfish** roasted farm beets, kale, meyer lemon & fried capers

**sides**

**wood-grilled asparagus** & parmesan fonduta *\$10*

**crispy fingerling potatoes** & red pepper aioli *\$10*

**island vegetables**, escarole, mint & pecorino *\$10*

**desserts**

**swr galette** honeycrisp apple & rosemary with maple brown butter ice cream 18  
*(the galette is baked to order & must be ordered with first courses)*

**chèvre cheesecake** brown butter walnuts, chamomile apricots, lemon cremeux & huckleberry ice cream\*16

**"baked alaska"** toasted sweet potato-olive oil cake, apple cider caramel, honey meringue  
& toasted coconut ice cream 16

**warm chocolate brownie** vanilla mascarpone cream, hazelnuts & passionfruit sorbet \*17

**sticky toffee pudding** gingersnap crumble, cherry sauce, root beer granita & creamsicle ice cream 17

**wasik's artisanal cheeses** red wine crackers & traditional accoutrements\* 22

**today's selection** ice creams & sorbets\* 9

*add chocolate cognac sauce 5*

\* items may contain seeds or nuts \* please inform your server if any guest in your party has a food allergy