



straight wharf restaurant

october 2023

two courses \$83

to begin

monkfish "tikka masala puri" fried dough, vadouvan spiced yogurt, mint & green onion chutney

tender lettuces garden herbs, shaved baby vegetables, pickled shallots, & buttermilk ranch dressing

nantucket carrot soup lobster knuckles, island cranberries & spiced hazelnut*

roasted nantucket beets citrus, belgian endive, arugula, garden herbs, walnut muhammara, stracciatella & sesame zaatar *

wagyu beef carpaccio grilled white asparagus, pickled maitake & spring onion, sunchoke chili crisp & tallow powder

scottish salmon crudo green daikon "do chua," snow peas, cucumber, mango, thai basil, cilantro & turmeric-coconut rice crisp

five iced nantucket oysters aperol-lillet granita, rhubarb, kumquat & pink peppercorn

straight wharf clam bake buttered lobster, spicy chorizo, fingerling potatoes, littleneck clams & sweet corn pureé *\$18 supp.*

chicken-fried wagyu strip loin pommes anna, bone marrow gravy, smoked honshi-meji mushrooms & pickled peppers *\$5 supp.*

entrees

slow-cooked salmon baby kale & celery caesar, celery root, meyer lemon-green olive relish & toasted pinenuts*

chicken under-a-brick grilled baby romaine, cherry tomatoes, feta, green olives, baby cucumbers, grilled onions, pickled pepper, torn croutons & oregano vinaigrette

day boat scallops coconut curry squash, shiitake mushrooms, cabbage, sweet carmen peppers, japanese eggplant, cauliflower & golden raisins

spice-crusting sustainable catch kale, cannellini beans, island piperade, 'nduja, & sun-dried tomato salsa verde

10 oz wood-grilled aged prime ribeye salad of baby arugula, grilled peaches, black plums, pickled red onion, parmesan, basil & spiced pecans* *\$12 supp.*

wood-grilled harpooned swordfish crispy gigante beans, roasted fennel, swiss chard, orange vinaigrette, charred onion puree & roasted garlic aioli*

hand-rolled cavatelli butternut squash, smoked mushroom, hazelnuts, apple labneh, pepita crumble & parmesan*

sides \$10

crispy fingerling potatoes & red pepper aioli

desserts

swr galette honey crisp apple, rosemary & meyer lemon ice cream* 17
(the galette is baked to order & must be ordered with first courses)

lemongrass-calamansi posset raspberry-hibiscus sorbet, vanilla ice cream, & brown butter graham streusel 15

goat cheesecake walnut, candied kumquats, figs, & caramelized pear ice cream * 15

toasted olive oil cake vacherin coconut ice cream, yuzu-lime sorbet & black sesame-lime meringue* 15

espresso puff pastry vanilla-mascarpone cremeux, banana-passion fruit ice cream, cocoa sorbet & caramelized hazelnuts* 16

wasik's artisanal cheeses red wine crackers, & traditional accoutrements* 19

today's selection of ice creams & sorbets* 9

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