



straight wharf restaurant
october 2024
two courses \$85

to begin

- daily crudo** ruby grapefruit, cucumber, serrano zhoug, & ossetra caviar* \$5 *supp.*
honeynut squash tarte tartine foie gras mousse, pinenut & pepita brittle, charred onion puree, concord grape coulis, pink peppercorn and kumquat*
- monkfish “gumbo”** arborio rice cake, lump crab, house-smoked andouille, island peppers & okra
tender lettuces garden herbs, baby vegetables, pickled shallots & za’atar ranch dressing*
- honeynut squash “carbonara”** smoked black trumpet mushrooms, herbed ricotta, pepita crumble
wagyu beef tartare sunchoke salsa macha, hen of the woods, green onion, tallow, cured egg & toasted milk bread
- five iced local oysters** champagne & prickly pear granita with black lime & hibiscus mignonette
straight wharf clam bake buttered lobster, spicy chorizo, fingerling potatoes, littleneck clams & sweet corn puree \$18 *supp.*

entrees

- slow-cooked salmon** fingerling sweet potatoes, miso aioli, asian pear, yuzu & sesame vinaigrette, pea greens, shiitake, daikon radish & furikake*
- chicken under-a-brick** wild mushroom and local tomato “cacciatore”, maine grain “farrotto”, grana padano, nigella & meyer lemon gremolata*
- day boat scallops** sunchoke mole, roasted local squash, swiss chard, smoked mushrooms, zucchini salsa fresca
- spice-crusted sustainable catch** pipperrade, tomato 'nduja, fioretto cauliflower, kale, new potatoes, green olive tapenade
- 10 oz wood-grilled aged prime ribeye** delicata squash, brown-butter apples, balsamic, arugula, grilled red onions, candied pecans, parmesan & black garlic steak sauce* \$12 *supp.*
- wood-grilled harpooned swordfish** local runner beans & broccolini, preserved lemon, brown butter-caper sauce & smoked trout roe
- moroccan-spiced eggplant parm** tomato sugo. sesame-zaatar spiced chickpeas, hand-made mozzarella, spinach & roasted peppers*

side

crispy fingerling potatoes & red pepper aioli \$10

desserts

- swr galette** honeycrisp apple with meyer lemon ice cream 17
(the galette is baked to order & must be ordered with first courses)
- toasted olive oil cake** concord grape sorbet, candied hazelnuts & lemon cremeux* 16
fig financier brown butter almond cake, blood orange, figs & lime frozen yogurt* 17
vanilla bourbon cheesecake maple bourbon butterscotch, candied pepitas, pumpkin ice cream and citrus vanilla sauce * 16
- warm taza chocolate cake** candied kumquats, cherry-hibiscus coulis & sicilian pistachio gelato* 18
wasik’s artisanal cheeses red wine crackers, & traditional accoutrements* 22
- 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