



straight wharf restaurant

october 2025

two courses \$85

to begin

nantucket carrot soup coconut, curry, lobster, basil, cranberry & spiced pistachios*

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, island greens & 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

steak frites wood-grilled prime new york strip, baby red watercress,
handcut fries & sauce béarnaise \$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 broccolini & 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, candied pepitas,

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 3

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