



straight wharf restaurant

two courses \$78

to begin

pear & celery salad lookout farms asian pear, bartlett pear, celery, pecorino, walnut & lemon*

wagyu beef tartare pickled sweet onions, sunchoke & maitake mushrooms,
sunchoke chili crisp, tallow, miso-cured egg yolk & grilled bread

nordic salmon crudo citrus, green tomato, pickled gooseberry, leek ash,
pink peppercorn & ossetra caviar *\$5 supp.*

five iced nantucket oysters kumquat-aleppo vinaigrette & persian cucumber granita

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

straight wharf clam bake buttered lobster, spicy chorizo, fingerling potatoes,
littleneck clams & sweet corn pureé *\$17 supp.*

hand-cut spaghetti kale-pistachio pesto, jonah crab meat, island zucchini,
preserved lemon soffritto & parmesan*

monkfish “pad kee mao” rutabaga noodle, nantucket oyster sauce, thai basil, baby bok choy,
broccolini & pickled peppers

entrees

slow-poached salmon brussels sprout & baby kale caesar, shiitake & oyster mushrooms,
torn bread croutons, & salsa verde

wood-grilled swordfish garam masala-saffron yogurt, swiss chard, baby beets,
blood orange, currants & pistachio*

day boat scallops sweet potatoes, haricots verts, watercress, squash mole, gooseberries,
pumpkin seeds, & sesame-pine nut salsa macha*

spice-crusted sustainable catch white beans, island pepper piperade, ‘nduja, roasted fennel,
island kale, meyer lemon & green olive relish

10 oz wood-grilled aged prime ribeye napa cabbage, delicata squash, pickled asian pear,
endive, parmesan, hazelnuts, black garlic & balsamic* *\$12 supp.*

chicken under-a-brick warm farro, grilled scallion, spiced pecan, fig,
apple-rosemary purée & parmesan*

moroccan-spiced eggplant “parm” hand pulled mozzarella, red peppers, sweet & sour red onion,
spiced tomato sugo, spinach & marinated feta

sides \$10

crispy fingerling potatoes & red pepper aiöli **grilled island broccolini** & parmesan crema

desserts

swr heirloom apple galette with brown butter ice cream & homemade cracker jack* 16
(the galette is baked to order & must be ordered with first courses)

orange thyme panna cotta toasted gingerbread & earl gray ice cream 14

chèvre cheese cake ritz cracker, pickled pears, candied pepitas & honeynut squash ice cream 14

warm concord grape jelly donuts peanut butter brittle & vanilla ice cream* 15

chocolate bavarian mousse bourbon cranberries, ginger ice cream & smoked almonds* 16

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