



straight wharf restaurant

**june 2026**

**two courses \$90**

**to begin**

**sweet pea salad** pecorino, radicchio, pickled peppers, lime, pistachio\*

**hand-cut spaghetti** maine crab, green garlic, lemon, asparagus, & 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** green apple, kohlrabi, 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 milk bread, apricot mustard marcona almonds, & house pickles

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

**entrees**

**chicken under a brick** cacio e pepe farro, sweet peas, parmesan, & ramp

**dayboat scallops** spring-dug parsnip, green garlic, oyster mushrooms,

house bacon, and spring vegetables

**slow-roasted salmon** grilled romano beans, hazelnut romanesco, mint cous cous\*

**wood-grilled prime new york strip** potato puree, wood-grilled broccolini, & 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

**spice-cruste sustainable catch** heirloom beans, asparagus, baby artichokes, fava beans, & ramp

**wood-grilled harpooned swordfish** orzo, cherry tomatoes, green olives, yogurt, & fried capers

**sides**

**wood-grilled asparagus** & parmesan fonduta \$12

**crispy fingerling potatoes** & red pepper aioli \$12

**spring vegetables**, escarole, mint & pecorino \$12

**desserts**

**swr galette** strawberry, rhubarb with vanilla bean ice cream 18

*(the galette is baked to order & must be ordered with first courses)*

**tropical pavlova** slow-cooked meringue, lemon curd, berries, mango, & pineapple 17

**chocolate pot de creme** passion fruit sorbet, creme fraîche, & hazelnut crumb\* 17

**coconut mousse** caramelized pineapple, lime crumble, rum, & kalamansi sorbet\*17

**banoffee pie** sandwich dulce de leche, banana, espresso gelato & milk cake\* 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