



straight wharf restaurant

july 2024

two courses \$85

to begin

peach-melon and fennel gazpacho fresh currants, marcona almond, red onion, mint, strawberry & green peach*

monkfish “pibil” pepita sikil pak, heirloom corn tostada, cape gooseberry & citrus

tender lettuces garden herbs, baby vegetables, pickled shallots & avocado green goddess

swordfish kofta tikka masala sauce, radish, garden herbs, piquillo pepper relish & spiced yogurt

wagyu beef tartare sunchoke salsa macha, hen of the woods, spring onion, tallow,
cured egg & toasted milk bread

daily crudo ruby grapefruit, cucumber, serrano zhoug, & ossetra caviar* \$5 *supp.*

five grey lady oysters aperol-lillet granita, kumquat & pink peppercorn mignonette

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

entrees

slow-cooked salmon fingerling sweet potatoes, miso aioli, yuzu & sesame vinaigrette, pea greens,
shiitake, daikon radish & spring onion furikake*

tomato poached striped bass eggplant caponata, pine nuts, pesto aioli,
marinated cherry tomatoes \$10 *supp.*

chicken under-a-brick marinated gigante beans, hakurei turnips, house bacon, collard greens,
garlic scape, meyer lemon & nigella “gremolata”, and arugula-pine nut pesto*

day boat scallops sunchoke mole amarillo, roasted local squash, swiss chard,
smoked mushrooms, zucchini salsa fresca

spice-crusting sustainable catch pipperrade, tomato 'nduja, fioretto cauliflower, kale,
new potatoes, green olive tapenade

10 oz wood-grilled aged prime ribeye grilled peaches, cherries, 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 sesame-zaatar spiced chickpeas, hand-made mozzarella,
spinach & roasted peppers*

sides

crispy fingerling potatoes & red pepper aioli \$10

desserts

swr galette peach & blueberry with lemon crème fraîche ice cream 17
(the galette is baked to order & must be ordered with first courses)

painkiller vacherin olive oil cake, rum-roasted pineapple, nutmeg meringue,
coconut ice cream & yuzu sorbet 16

cherry-almond financier brown butter almond cake, marcona almonds,
cherry-vanilla ice cream & root beer granita* 17

strawberry shortcake posset lemon verbena cream, graham cracker streusel & strawberry ice cream 16

after midnight flourless chocolate cake taza chocolate cake, cocoa nibs, sea salt caramel
& mint ice cream 16

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