



straight wharf restaurant

two courses \$78

to begin

watermelon gazpacho bartlett's tomatoes, cucumber, red onion, scallion, feta & pistachio *

wagyu beef tartare pickled sweet onions, sunchokes & 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 blood orange-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.*

tonnarelli cacio e uovo roman spaghetti, uni, asparagus, peas, bottarga & lemon bread crumb

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

entrees

slow-poached salmon roasted nantucket beets, hen-of-the-woods, fennel,

arugula, garden herbs, tarragon toum & preserved lemon vinaigrette

wood grilled swordfish "szechuan" grilled pole beans, torn mint, smokey eggplant, kimchi-caper aioli & cashews*

day boat scallops sunchoke mole, haricots verts, island zucchini, roasted sunchokes, champagne mango & gooseberry "salsa"

spice-crusted sustainable catch white beans, artichokes, 'nduja, roasted fennel, island kale, meyer lemon & green olive relish

10 oz wood-grilled aged prime ribeye grilled peaches, cherries, chicories, pickled & grilled red onion, shaved parmesan, pesto aioli, hazelnuts, black garlic & balsamic* \$12 *supp.*

chicken under-a-brick grilled baby romaine, cherry tomatoes, green olives, baby cucumbers, grilled onions, pickled pepper & tomato sauce, torn croutons & oregano vinaigrette

hand-cut tagliatelle wild chanterelles, cherry tomatoes, mozzarella, roasted corn, basil & parmesan

sides \$10

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

desserts

swr peach & blueberry galette with lemon-crème fraîche ice cream 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 graham cracker crust, mission fig, strawberry ice cream, & banyuls gastrique 14

blueberry financier cake lemon basil cremeux, smoked almonds & bartlett's sweet corn ice cream 15

chocolate pot de crème smoked almonds, cocoa nibs, bourbon cherries, & toasted coconut ice cream* 16

* items may contain seeds or nuts

* please inform your server if any guest in your party has a food allergy