



straight wharf restaurant

july 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 mostarda, 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-crusted 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 heirloom peach and blueberry, with lemon verbena ice cream 18

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

baked alaska-ish blueberry milk cake, massachusetts blueberries, lime sorbet, meringue 17

toasted olive oil cake creamsicle ice cream and vanilla-mascarpone 17

chocolate pot de crème passionfruit sorbet, marcona almond, candied cocoa nibs* 17

coconut panna cotta candied pistachios, raspberry sorbet* 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