



straight wharf restaurant

august 2026

two courses \$90

to begin

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

hand-cut spaghetti maine crab, green garlic, lemon, asparagus & breadcrumb

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, bing cherry jam, marcona almonds & house pickles

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

entrees

chicken under a brick farro, parmesan, bing cherries, broccoli rabe, pecans & spiced viniagrette*

dayboat scallops spring-dug parsnip, green garlic, oyster mushrooms,
house bacon, and asparagus

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 beet hummus, wood-grilled cabbage, pistachio & preserved lemon*

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

green 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 5

* items may contain seeds or nuts

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