



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, sunchoke & 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.*

hand-cut spaghetti kale-pistachio pesto, jonah crab meat, island zucchini,
preserved lemon soffritto & parmesan*

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 sunchoke,
champagne mango & gooseberry "salsa"

spice-crust sustainable catch white beans, island pepper piperade, '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 spiced hazelnuts, cocoa nibs, bourbon cherries, bourbon caramel &
espresso ice cream* 16

* items may contain seeds or nuts
* please inform your server if any guest in your party has a food allergy