



straight wharf restaurant

september

two courses \$85

to begin

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

hand-cut spaghetti maine crab, green garlic, lemon, sweet corn & 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 rhubarb, cucumber, 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 sourdough, nectarine mostarda, marcona almonds, & house pickles

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

entrees

spice-crusted sustainable catch farm beans, island cherry tomatoes,
bartlett's cucumber, green olive, baby kale, & pepperonata

chicken under a brick heirloom-farro, broccolini, bing cherries, & parmesan

dayboat scallops island corn alla diavola, oyster mushrooms, parsnip, house bacon, & basil

slow-roasted scottish salmon island vegetable caesar salad, parmesan & lemon

wood-grilled prime new york strip baby romaine, cucumber, green olive, grilled red onion,
roasted cherry tomato, feta, & ciabatta \$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

wood-grilled harpooned swordfish roasted farm beets, kale, meyer lemon & fried capers

sides

wood-grilled asparagus & parmesan fonduta \$10

crispy fingerling potatoes & red pepper aioli \$10

island vegetables, escarole, mint & pecorino \$10

desserts

swr galette peach, blueberry with lemon verbena ice cream 18

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

chèvre cheesecake huckleberry ice cream, meyer lemon cremeaux & pistachio*16

"baked alaska" toasted olive oil cake, calamansi sorbet, toasted coconut ice cream, orange-mango sauce,
honey meringue, rum roasted pineapple 16

dark chocolate mousse chocolate cake, passionfruit, candied cashews, raspberry sorbet *17

sticky toffee pudding cherry ice cream, sticky toffee pudding,

marcona almonds, & root beer granita * 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