



straight wharf restaurant

september 2023

two courses \$83

to begin

monkfish "tikka masala puri" fried dough, vadouvan spiced yogurt,
mint & green onion chutney

tender lettuces garden herbs, shaved baby vegetables, pickled shallots,
& buttermilk ranch dressing

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

roasted nantucket beets citrus, belgian endive, arugula, garden herbs,
walnut muhammara, stracciatella & sesame zaatar *

wagyu beef carpaccio grilled white asparagus, pickled maitake & spring onion,
sunchoke chili crisp & tallow powder

scottish salmon crudo green daikon "do chua," snow peas, cucumber, mango, thai basil,
cilantro & turmeric-coconut rice crisp

five iced nantucket oysters aperol-lillet granita, rhubarb, kumquat & pink peppercorn

straight wharf clam bake buttered lobster, spicy chorizo, fingerling potatoes,
littleneck clams & sweet corn puree \$18 supp.

chicken-fried wagyu strip loin pommes anna, bone marrow gravy,
smoked honshi-meji mushrooms & pickled peppers \$5 supp.

entrees

slow-cooked salmon celery caesar, celery root, baby kale,
meyer lemon-green olive relish & toasted pinenuts*

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

day boat scallops smoked mushrooms, island zucchini, sunchoke, gooseberry & chimichurri
spice-crusting sustainable catch kale, cannellini beans island piperade,

'nduja, & sun-dried tomato salsa verde

10 oz wood-grilled aged prime ribeye salad of baby arugula, grilled peaches, black plums,
pickled red onion, parmesan, basil & spiced pecans* \$12 supp.

wood-grilled harpooned swordfish crispy gigante beans, roasted fennel,
swiss chard, orange vinaigrette, charred onion puree & roasted garlic aioli*

hand-rolled cavatelli wild chanterelle mushrooms, cherry tomatoes, mozzarella, roasted corn,
basil & parmesan

sides \$10

crispy fingerling potatoes & red pepper aioli

desserts

swr galette peach & blueberry with fior di latte ice cream* 17

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

lemongrass-calamansi posset raspberry-hibiscus sorbet, vanilla ice cream,
& brown butter graham streusel 15

goat cheesecake cherry ice cream, dark chocolate, & toasted pistachio* 15

toasted olive oil cake vacherin coconut ice cream, yuzu-lime sorbet
& black sesame-lime meringue* 15

espresso puff pastry vanilla-mascarpone cremeux, banana-passion fruit ice cream,
cocoa sorbet & caramelized hazelnuts* 16

wasik's artisanal cheeses red wine crackers, & traditional accoutrements* 19

today's selection of ice creams & sorbets* 9

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