



straight wharf restaurant

bar grill

today's taquito 4 ea.

house-spiced olives 12

swr popcorn

ginger butter, scallion, nori, fried shallots & furikake* 8



smoked bluefish paté

melba toast & pickled vegetables 15

red pepper whipped feta

mint, olive oil, sesame, za'atar spiced flatbread* 15

artisanal cheeses

traditional accoutrement* 21

spring crostini

housemade sourdough, favetta, mascarpone & minted pea purée* 16

tender lettuces

torn herbs, persian cucumber, buttermilk ranch & crispy shallots 15

"cream" of mushroom soup (but there's no dairy)

pickled & fried hen of the woods, coconut milk, garlic, chives, radish & basil 17



grilled salmon

arugula, snap peas, pickled cippolini, pancetta,
grilled radicchio, & spring pea purée* 33

chicken maltagliati

hand-cut pasta, miso braised chicken thighs, baby broccoli, wood-fired onion,
garlic, parmesan, ramp & crispy chicken skin 28

grilled bavette steak

black garlic, charred broccolini, grilled romano beans, confit tomatoes,
shaved parmesan & pickled ramp "chimichurri" 36

grilled cauliflower "steak" alla trapanese

slow-roasted tomato, toasted almonds, golden raisins, mint,
baby spinach & parmesan 28



bar grill desserts

tahini banana split passionfruit whipped cream,
tahini banana ice cream, cashews & cocoa nibs 15

almond joy cheesecake toasted coconut ice cream & kalamansi lime* 15

rocky road pot de crème candied peanuts, marshmallow meringue,
& dulce de leche ice cream* 14

After 48 years, we are changing the way that we write your check.

Here's why: It continues to be the case that those who work in the back-of-the-house (those who pick the thyme, juice the lemons, who iron the napkins, and grill the swordfish, and those who wash the dishes) find it the hardest to handle Nantucket's cost-of-living while working here. In lieu of raising our prices across the board to give them a well-deserved and much-needed raise, we are trying a more targeted strike.

We are requesting that each diner pay a two percent kitchen gratuity. This money will be a direct pass-through from you to our BOH staff, pooled and distributed to all non-management employees (in the olden days the kitchen used to share in the server tip pool, but that is no longer legal). This 2% gratuity will be added to every check, though anyone who would like to opt out can do so by either informing your server, or crossing out the line on the check. And, similarly, should you want to tip more, you are welcome to. Please understand that this is not instead of our paying wages well above industry-standard, offering bonuses and comprehensive health care, but rather in addition to. And that our goal is not to change the Straight Wharf Restaurant that you know, but to preserve it.

20% gratuity is added to parties of six or more

the consumption of raw or undercooked food may increase the incidence of food-borne illness before placing your order, please inform your server if a person in your party has a food allergy
*may contain seeds or nuts