



straight wharf restaurant

*bar grill*

**today's taquito** 4 ea.

**house-spiced olives** 8

**swr popcorn**  
rosemary butter & parmesan 8

**smoked bluefish paté**  
melba toast & pickled vegetables 15

**red pepper whipped feta**  
mint, olive oil, sesame, za'atar spiced flatbread\* 14



**artisanal cheeses**  
traditional accoutrement\* 20

**honeynut squash bisque**  
goat cheese tortellini & toasted walnuts 17

**mission fig tartine**  
house sourdough, hand pulled stracciatella, prosciutto,  
saba, pistachio & pink peppercorn 15

**tender lettuces**  
torn herbs, marinated cherry tomatoes,  
buttermilk ranch & crispy shallots 15



**grilled arctic char**  
zucchini salad, pickled wax beans, green goddess, & garden herbs 29

**grilled lamb burger**  
house-made zucchini b&b pickles, feta, mint, bacon, basil aioli  
& griddled brioche bun 23

**chicken maltagliati**  
hand-cut pasta, mediterranean-braised chicken, parmesan,  
olives, capers & tomato 28

**moroccan spiced eggplant "parm"**  
hand pulled mozzarella, red peppers, sweet & sour red onion,  
spiced tomato sumo, spinach & marinated feta 27

**grilled prime bavette steak**  
roasted sweet corn, house-made bacon, cherry tomato  
& baby kale 35

*bar grill desserts*

**beach pie parfait** saltine crust, lemon custard, raspberry sorbet 14

**hepburn brownie** passionfruit curd & banana ice cream 14

**chèvre cheese cake** graham cracker crust, mission fig,  
strawberry ice cream & banyuls gastrique 14

After 46 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