straight wharf restaurant

two courses $75

to begin

duck liver mousse grilled sourdough, rhubarb mostarda, pickled spring vegetables & pistachio crumble

island lettuces torn herbs, pickled shallots, shaved baby vegetables, italian vinaigrette

spring vegetable panzanella asparagus, spring peas, persian cucumber, arugula, garden herbs, pea shoots, torn croutons & mozzarella, grilled spring onion vinaigrette

hand-rolled cavatelli maine lobster knuckles, connecticut river valley asparagus, preserved lemon soffrito

swr clam bake butter poached lobster, spicy chorizo, fingerling potatoes, littleneck clams & sweet corn $10 supp.

five iced grey lady oysters celery & lemon granita, horseradish

entrees

brined chicken under-a-brick sweet peas, pickled ramps, just-dug radishes, pecorino, buttermilk vinaigrette, pistachio-coriander crumble & brown butter carrot puree

moroccan-spiced eggplant parm tomato sugo, leaf spinach, homemade mozzarella, roasted peppers, sweet-&-sour red onions, garden mint, marinated feta, sesame-spiced chickpeas

wood-grilled swordfish steak grilled cabbage, tuscan kale, grilled potatoes, pickled peppers, castelvetrano olives, garden herbs, & avocado green goddess

slow-cooked scottish salmon eggplant caponata, pinenuts, green olives, pesto aioli, cherry tomatoes*

10oz. wood-grilled aged prime ribeye roasted baby beets, pickled grilled red onions, candied hazelnuts, arugula, radicchio, garden herbs, balsamic dressing & bayley hazen blue* $10 supp.

spice-crusted nantucket hake "kabbouleh", cauliflower rice, island kale, radishes, cucumber, puffed quinoa & beet tahini*

local dayboat scallops smoked mushrooms, haricots verts, melted leeks, roasted sunchokes, arugula, red endive, blood orange & currants

sides-$10

grilled broccolini & red pepper feta

green vegetables & walnut muhammara*

crispy fingerlings & spicy aioli

farro salad green olive & pecan

desserts

swr strawberry-rhubarb galette ginger ice cream 15
(the galette is baked to order & must be ordered with first courses)

lemon posset bing cherries, beach rose whipped cream 12

chocolate pot de crème adult chocolate pudding, caramelized cocoa nibs, sweet-&-spicy peanuts 13

wasik's artisan cheeses traditional accoutrements & our red wine crackers 18

homemade gelato or sorbet three scoops 9
add chocolate-cognac sauce 3