



straight wharf restaurant

two courses for \$78

to begin

wagyu beef tartare pickled spring onions, sunchoke & maitake mushrooms, sunchoke chili crisp, tallow, miso-cured egg yolk, & grilled bread

scottish salmon crudo citrus, green tomato, pickled gooseberry, leek ash, pink peppercorn & ossetra caviar *\$5 supp.*

five iced grey lady oysters kumquat-aleppo vinaigrette & persian cucumber granita
tender lettuces garden herbs, shaved baby vegetables, pickled shallots & buttermilk ranch

straight wharf clam bake buttered lobster, spicy chorizo, fingerling potatoes, littleneck clams & sweet corn *\$17 supp.*

spring pea salad snap & sweet peas, endive, & pistachio, grilled focaccia, & home-made mozzarella*

tonnarelli cacio e uovo roman spaghetti, uni, asparagus, bottarga & lemon bread crumb

monkfish "pad kee mao" rutabaga noodle, nantucket oyster sauce, thai basil, baby bok choy, broccolini & pickled peppers

white asparagus & celery root soup poached egg, lobster knuckle, focaccia, smoked unagi & green garlic bagna vert

entrees

mushroom cannelloni local nettle, green garlic, hand-pulled mozzarella, parmesan & spring vegetables

wood grilled swordfish "szechuan" grilled pole beans, torn mint, smokey eggplant, kimchi-caper aioli & cashews*

slow-poached scottish salmon tarragon toum, roasted beets, hen-of-the-woods, fennel, arugula, garden herbs & preserved lemon vinaigrette

day boat scallops sunchoke mole, haricots verts, sugar snap peas, roasted sunchoke, champagne mango & gooseberry "salsa"

spice-crust sustainable catch white beans, artichokes, 'nduja, roasted fennel, island kale, meyer lemon & green olive tapenade

10 oz wood-grilled aged prime ribeye roasted potatoes, salad of pickled and grilled spring alliums, asparagus, marinated artichokes, walnut salbitxada, black garlic & balsamic* *\$12 supp.*

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

sides - \$10

crispy fingerling potatoes & red pepper aioli **green vegetables** & parmesan crema

dessert

swr strawberry & rhubarb galette with buttermilk ice cream 16
(the galette is baked to order & must be ordered with first courses)

yuzu posset salted oat crumble, honeycomb & nantucket concord grape sorbet 14

chèvre cheese cake graham cracker crust, mission fig, black raspberry ice cream, & banyuls gastrique 14

carrot-olive oil cake cream cheese icing, candied kumquat, citrus, carrot-ginger sorbet & walnut dentelle 14

warm chocolate tart- almond crust, cocoas nibs, bourbon cherries, & vanilla ice cream 15

** items may contain seeds or nuts*

** please inform your server if any guest in your party has a food allergy*