



straight wharf restaurant

to begin

warm marinated house-cured olives 6

smoked bluefish pâté melba toast & house pickles 18

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

five iced grey lady oysters kumquat-aleppo vinaigrette & persian cucumber granita 23

tender lettuces garden herbs, shaved baby vegetables, pickled shallots, & buttermilk ranch 17

hand cut spaghetti peekytoe crab, spring asparagus, garlicky breadcrumbs,
& preserved lemon 25

swr clam bake butter-poached lobster, spicy chorizo, fingerling potatoes,
littleneck clams & sweet corn 35

duck liver mousse our grilled sourdough, island rhubarb mostarda,
caramelized pistachio, green almonds, & house pickles* 21

and then

chicken under-a-brick "cassoulet" cannellini beans, island kale, 'nduja sausage, sweet & sour
peppers & onions & breadcrumb salsa verde 36

spice-crusting sustainable catch roasted sweet potato, broccolini, shiitake,
japanese eggplant, citrus & mango-coconut curry 37

moroccan-spiced eggplant parm tomato sugo, baby spinach, homemade mozzarella,
roasted peppers, sweet-&-sour red onions, garden mint,
feta, & sesame-spiced chickpeas 32

slow-poached scottish salmon salad of bartlett's zucchini, cauliflower, broccoli, & island
vegetables with garden herbs, red wine vinaigrette, & sauce gribiche 39

10oz wood-grilled aged prime ribeye grilled nectarines, bing cherry, arugula, radicchio,
parmigiano, basil & aged balsamic 48

sides

crispy fingerling potatoes & red pepper aiöli 10

grilled broccolini parm & meyer lemon 10

* items may contain seeds or nuts

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