



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

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

hand cut spaghetti "carbonara" homemade bacon, honeynut squash,
garlicky breadcrumbs, pepita crumble, ricotta & parmesan 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, & house pickles* 21

and then

chicken under-a-brick grilled baby romaine, green olives, baby cucumber, bartlett's cherry
tomatoes, greek feta, torn-bread croutons, & grilled red onion 36

spice-crusting sustainable catch kabocha squash curry, brussels sprouts,
sweet potatoes, shiitake mushrooms, & golden raisins 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 cabbage, roasted honey crisp apples,
delicata squash, hazelnut romesco, black garlic & 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