



straight wharf restaurant

two courses \$75

to begin

wagyu beef carpaccio red miso aiöli, pickled spring onion & maitake mushrooms,
sunchoke salsa matcha & tallow powder

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

scottish salmon crudo pickled baby beets, “everything” spiced crumble, lemon mascarpone,
dill, smoked sea salt, sturgeon caviar \$5 supp *

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

swr clam bake butter-poached lobster, spicy chorizo, fingerling potatoes,
littleneck clams & sweet corn \$15 supp. (lobster is currently extremely expensive)

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

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

entrees

chicken under-a-brick “cassoulet” cannellini and fava beans, spring peas, wild ramps,
green garlic sausage, & bread crumb salsa verde

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

day boat scallops roasted sunchoke puree, haricots verts, marble potatoes, sweet cippolini,
house bacon, island kale & green olive gribiche

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

wood grilled swordfish garam masala butter, asparagus, broccolini, currants
pistachio, crisped saffron rice “tachin,” & spiced yogurt*

slow-poached scottish salmon sicilian eggplant & pinenut caponata & roasted tomato vinaigrette*

10oz wood-grilled aged prime ribeye roasted baby beets, celeriac, maitake, baby kale,
balsamic vinegar, & potato-artichoke fonduta \$10 supp.

sides

crispy fingerling potatoes & red pepper aiöli \$10

desserts

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

espresso panna cotta toasted coconut ice cream, sea-salt caramel, coconut-cashew tuile*13

lemon meringue lemon crèmeux, graham cracker cookie, lime-yuzu sorbet 14

chocolate pot de crème bourbon cherries, chocolate brownie, cherry granita, vanilla bean ice cream
& local whipped cream*15

creamsicle olive oil cake, mandarin orange sorbet, & vanilla custard*14

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

today’s selection of ice creams & sorbets* 9

* items may contain seeds or nuts

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