



straight wharf restaurant

**two courses \$75**

to begin

**duck liver mousse** grilled sourdough, cisco apple mostarda,  
pickled vegetable & pistachio\*

**island lettuces** garden herbs, pickled shallots,  
shaved baby vegetables, italian vinaigrette

**salmon crudo** ruby red grapefruit, hibiscus, sturgeon caviar, sesame salsa verde\* \$5 supp.

**pear & celery salad** lookout farms asian pears, bartlett pears, pecorino,  
toasted walnuts, organic olive oil\*

**hand-rolled ricotta cavatelli** jonah crab meat, island corn, basil, preserved lemon soffrito

**swr clam bake** buttered 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** warm farro, roasted apples, honeynut squash,  
parmesan, pistachio muhammara, & coriander vinaigrette\*

**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** sweet-&-sour eggplant caponata, capers,  
pesto aioli, bartlett's cherry tomatoes & pinenuts\*

**slow-cooked scottish salmon "caesar"** brussels sprouts, celery root,  
ciabatta crouton, pickled sweet-pepper relish\*

**10oz. wood-grilled aged prime ribeye** crispy potatoes, broccolini, grilled cabbage,  
heirloom tomatoes, creamy blue cheese, and charred chimmichurri \$10 supp.

**spice-cruste sustainable catch** roasted nantucket squash curry, sunchokes, cauliflower,  
japanese eggplant & toasted pumpkin seeds\*

**local dayboat scallops** september succotash of island corn, house bacon, summer beans,  
fogtown farm tomatoes, zucchini & basil

sides-\$10

**grilled broccolini**  
& pistachio muhamara\*

**crispy fingerlings**  
& spicy aioli

**brussels sprouts**  
bacon & crème fraîche

desserts

**swr heirloom apple galette** oat streusel & laurel ice cream 15  
(the galette is baked to order & must be ordered with first courses)

**walnut pie brownie** cape cod cranberries, maple-brown butter ice cream & kumquat\* 14

**georgia candy roaster squash curd** torched meringue, pecan lace cookie,  
ginger molasses crouton & orange\* 14

**poached bartlett pears** pomegranate, pistachio brittle, vanilla pastry cream & anise tuile\* 13

**"fig newton" tart** goat cheese mousse, toasted almonds, island gooseberries, blackberries\* 13

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

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

\* items may contain seeds or nuts  
\* please inform your server if any guest in your party has a food allergy