



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 beans, island kale, ‘nduja sausage, sweet & sour peppers & onions & breadcrumb salsa verde

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

day boat scallops grapefruit, fennel, endive, kumquat, baby watercress, & pistachio

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 sicilian eggplant & pinenut caponata, caper aiöli, & cherry tomatoes*

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

10oz wood-grilled aged prime ribeye grilled nectarines, bing cherry, arugula, radicchio, parmigiano, basil & aged balsamic \$10 supp.

sides-\$10

crispy fingerling potatoes & red pepper aiöli **grilled broccolini** parm & meyer lemon

desserts

swr peach and blueberry galette bartlett’s lemon verbena 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