



straight wharf restaurant

**two courses \$75**

to begin

**duck liver mousse** grilled sourdough, cisco rhubarb 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.

**local peach panzanella** island tomatoes, garden herbs, torn croutons, mozzarella, red wine vinaigrette

**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, grilled peaches, 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** island beets, roasted cauliflower, tahini-avocado green goddess, toasted hazelnuts\*

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

**spice-crusting sustainable catch** thai green curry sauce, island cucumber, squash, japanese eggplant & toasted sesame seeds\*

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

sides-\$10

**heirloom tomatoes**  
red pepper feta

**grilled broccolini**  
& pistachio muhammara\*

**crispy fingerlings**  
& spicy aioli

**farro salad**  
green olive & pecan

desserts

**swr peach and blueberry galette** ginger ice cream 15  
(the galette is baked to order & must be ordered with first courses)

**lemon curd** italian meringue, local blueberries, and toasted olive oil cake 13

**chocolate pot de crème** adult chocolate pudding, caramelized cocoa nibs, sweet-&-spicy peanuts\* 14

**greek yogurt panna cotta** blackberries, watermelon, cardamom & sesame brittle\* 13

**grilled olive oil cake** rosemary plums, mascarpone, almond-buttermilk ice cream\* 13

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

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

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