



straight wharf restaurant

two courses \$75

to begin

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

island 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 “carbonara” homemade bacon, honeynut squash,
garlicky breadcrumbs, pepita crumble, ricotta & parmesan

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, & house pickles*

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

entrees

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

spice-crust ed sustainable catch kabocha squash curry, brussels sprouts,
sweet potatoes, shiitake mushrooms, & golden raisins

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

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

wood grilled swordfish sicilian eggplant & pinenut caponata, caper aioli, & cherry tomatoes*

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

10 oz. wood-grilled aged prime ribeye grilled cabbage, roasted honey crisp apples,
delicata squash, hazelnut romesco, black garlic & balsamic \$10 supp.

sides-\$10

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

desserts

swr local apple galette rosemary, brown butter & crème fraîche 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 coconut pot de crème coconut sorbet, candied cocoa nibs & smokehouse almonds* 15

toasted olive oil cake rosemary-honey roasted plums, pudding & vanilla ice cream 15

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