



straight wharf restaurant

**two courses \$75**

**to begin**

**wagyu beef carpaccio** red miso aiöli, 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 aiöli, & 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 aiöli **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