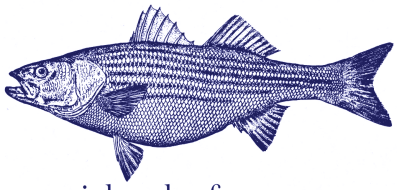

straight wharf restaurant

october 2026

two courses $90

to begin

pear-celery salad asian & bartlett pear, celery, fennel, walnut, truffled pecorino & lemon*

wagyu beef carpaccio pickled maitake mushrooms, fennel, island arugula, & sunchoke chili crisp

tender lettuces creamy italian dressing, garden herbs, baby carrots, fennel, & cucumber

salmon crudo green apple, kohlrabi, buttermilk & oscietra caviar *$5 supp.*

buttermilk-fried buffalo monkfish celery, whipped blue cheese, & sesame*

duck liver mousse our grilled milk bread, plum mostarda, marcona almonds, & house pickles*

chilled nantucket oysters nantucket oysters, aperol granita, & mignonette

hand-cut tagliatelle maine crab, cherry tomato, basil, & lemon breadcrumb

swr clam bake buttered lobster, sweet corn, chorizo, potatoes, & littleneck clams *$18 supp.*

entrees

chicken under a brick sweet gem lettuce, green olive, ciabatta crouton, grilled red onion, cherry tomato, cucumber, sheeps milk feta, & herbs

spice-crusted sustainable catch sweet potato, brussels sprouts, ginger & major grey's chutney

dayboat scallops spring-dug parsnip, green garlic, king oyster mushrooms, house bacon, and asparagus

slow-roasted scottish salmon island vegetable caesar, lemon, & parmesan

wood-grilled prime new york strip potato puree, wood-grilled broccolini & béarnaise *$12 supp*

maple-brined wood-grilled berkshire pork chop "marsala" heirloom polenta, roasted cippolini, & mushrooms

moroccan-spiced eggplant "parm" hand-pulled mozzarella, red peppers, sweet & sour red onion, spiced tomato sugo, spinach

wood-grilled harpooned swordfish orzo, cherry tomatoes, yogurt, & capers

sides

wood-grilled asparagus & parmesan fonduta $12

crispy fingerling potatoes & red pepper aioli $12

green vegetables, escarole, mint & pecorino $12

desserts

swr galette honeycrisp apple with homemade vanilla ice cream 18
(the galette is baked to order & must be ordered with first course)

baked alaska-ish blueberry milk cake, quebec blueberries, lime sorbet, & toasted meringue 17

toasted olive oil cake creamsicle ice cream, orange, & vanilla-mascarpone 17

chocolate pot de crème passionfruit sorbet, marcona almond, candied cocoa nibs* 17

coconut panna cotta candied pistachios, raspberry sorbet* 17

wasik's artisanal cheeses red wine crackers & traditional accoutrements* 22

today's selection ice creams & sorbets* 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