



n a n t u c k e t

SEASONAL SLIPS

Pineapple Passion <i>Pineapple Rum, Chinola, Lime</i>	\$18
Basically A Salad <i>Blend of Tequila, Mezcal & Ancho Reyes, House Verdita, Cucumber, Fresh Lime</i>	\$17
Slick Rickey <i>888 Vodka, Raspberry, Hibiscus, Fresh Citrus, Soda, Mint</i>	\$17
Espresso Martini <i>Top Secret Recipe</i>	\$18

SLIP CLASSICS

Twisted Mojito <i>Atoll Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda</i>	\$ 16
Cougarita <i>Blanco Tequila, Pink Grapefruit Juice, Splash O'Fresca</i>	\$16
Shine Box <i>Fords Gin, White Grape Juice, Splash of Sprite, Red Summer Grapes</i>	\$16
South Wharf Margarita <i>Espolón Blanco Tequila, Citronage Orange, Fresh Squeezed Lime Juice</i>	\$17
Porzingis' Punch <i>Bacardi White Rum, House Mixed Fruit Juices, Dark Rum Floater</i>	\$16
Aperol Slipz <i>Aperol, Bubbles, Fresh Grapefruit, Splash of Soda</i>	\$16

BOTTLES & CANS

Bud Light	\$7
Budweiser	\$7
Miller High Life	\$7
Heineken	\$7
Modelo	\$7
Whales Tale Pale Ale	\$8
Gripah IPA	\$8
Rotating IPA	\$11
Topo Chico Hard Seltzer	\$10

COCKTAILS

WINE BY THE GLASS

	GL/BTL
SPARKLING	
Poema Cava - Penedès, Spain	\$15/65
Gonet Medeville Champagne - Aÿ, France	\$23/99
WHITE & ROSÉ	
Bollini Pinot Grigio - Vigneti Delle Dol., Italy	\$15/65
Eve Chardonnay - Washington State	\$15/65
Satellite Sauvignon Blanc - Marlborough, NZ	\$16/72
St. Francis Chardonnay - Sonoma County	\$18/78
Fortant Rosé - Pays d'Oc, France	\$16/72
RED	
DeLoach Pinot Noir - Oregon	\$15/68
La Renjardiére Côtes Du Rhône - France	\$15/65
Gagliole Rubiolo Chianti - Italy	\$17/77
Trim Cabernet Sauvignon - Napa Valley	\$16/72
Nieto Senetiner Malbec - Argentina	\$15/65

*Please inform your server of any food allergies. Consumption of raw or under-cooked meat or seafood may increase your chance of food-borne illness.

**A 3% Kitchen Appreciation Fee will be applied to the food portion of your final bill: this will allow our kitchen staff to share in the restaurant's success-this fee compensates our kitchen team for their significant work in providing the best and freshest food for our guests. This appreciation fee does not represent a tip, gratuity or service charge for our front of the house staff; including servers, bussers and bartenders. This fee goes straight to the kitchen staff. We appreciate your support in recognizing our back of the house staff employees' hard work; however, if you wish to not participate, Please let your server or bartender know and we will happily remove it for you.

Slip 14

n a n t u c k e t

STARTERS

Slip 14 Clam Chowder \$12/15
Bacon, Celery, Potatoes

Crab Croquettes \$24
Lump Crab, Chile Verde, Lemon Aioli

Slip 14 Calamari \$18
House-Made Dynamite Sauce, Banana Peppers, Green Onion

Lobster Rangoons \$34
Lobster, Cream Cheese, Spiced Aioli

Grilled Colossal Prawns \$27
Chilli Emulsion, Fried Garlic

Slip 14 Wings \$19
Mahogany or Peri Peri or Dry Ranch Rub

Maplebrook Farm Burrata \$21
Confit Tomato, Baguette

Roasted Cauliflower \$17
Almond Romesco, Ash Oil, Fresno, Pickled Shallots

Sweet Potato Wedges \$17
Agave Roasted, Pickled Mustard Seeds, Goma Dare, Parsley

SALADS

Baby Gem Caesar Salad \$21
Fresh Parmesan, Lemon Zest, Brioche Croutons

Farm Salad \$22
Asparagus, Rhubarb, Mandarin, Radish, Lemon Olive Oil Vin

Strawberry Salad \$23
Feta, Sliced Strawberries, Mesculin, Sunflower Seeds, Poppy Seed Balsamic

RAW BAR

Oysters (Half/Full Dozen) \$24/48
Pocomo Meadow. Nantucket, MA
Grey Lady. Nantucket, MA

Shrimp Cocktail \$5 each
House-Made Cocktail & Lemon

Tuna Crudo \$27
Aguachile Style, Pickled Poblano, Onion, Cilantro

Tostaditas de Tuna \$7 each
Corn Tortilla, Guacamole, Pickled Red Onion, Furikake

ENTREES

Pan Seared Halibut \$45
Asparagus, Oyster Mushrooms, Pickled Chili, Dates, Tahini

Blackened Ahi Tuna \$44
Noodles, Dashi Broth, Garlic, Daikon, Watermelon Radish

Day-Boat Scallops \$44
Lardon, Lentils, Mint, Golden Raisin, Red Watercress, Carrot Puree

Airline Chicken \$41
Roasted Fennel, Fingerlings, Avgolemono, Peas

Hanger Steak Frites \$46
Pink Peppercorn au Poivre, Fries

Pork Chop \$47
10 oz. Tomahawk, Apricot Barbeque Glaze, Charred Scallions, Radish, Pepper Drops, Potatoes

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