



# Slip 14

n a n t u c k e t

**STARTERS**

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

**Mussels** \$21  
*N'duja, White Wine, Confit Tomato, Garlic, Brioche Croutons*

**Slip 14 Calamari** \$17  
*House-Made Dynamite Sauce, Banana Peppers, Green Onion*

**Roasted Cauliflower** \$16  
*Almond Romesco, Ash Oil, Herbs, Pickled Shallots*

**Slip 14 Wings** \$18  
*Mahogany or Peri Peri or Dry Ranch Rub*

**Hummus** \$14  
*Roasted Red Pepper, Fried Chickpeas, Grilled Focaccia*

**Fried Colossal Prawns** \$27  
*Chilli Emulsion, Fried Garlic*

**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*

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

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

**ENTREES**

**Classic Cheeseburger** \$25  
*Double Patty, Gruyere & Cheddar, Onion Pickles, Secret Sauce, Fries*

**Blackened Fish Tacos** \$26  
*Halibut, Smoked Lime Crema, Jalapeño, Pickled Reds, Cilantro*

**Tuna Lettuce Wraps** \$31  
*Za'atar crusted, Wasabi Aioli, Pickled Carrots, Daikon, Radish, Chilli Oil*

**Shrimp Po'boy** \$24  
*Remoulade, Pickles, Slaw, Fries*

**Lobster Roll** MKT  
*Lemon Aioli, Micro Cilantro, Fries*

**Fried Chicken Sandwich** \$25  
*Butter Lettuce, Pickled Red Onion, Banana Pepper, Spicy Remoulade*

\*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.



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**COCKTAILS**

<b>Pineapple Passion</b> <i>Pineapple Rum, Chinola, Lime</i>	<b>\$18</b>
<b>Slip Smoked Bloody Mary</b> <i>Tito's Vodka, House Smoked Tomatoes &amp; Peppers</i>	<b>\$ 16</b>
<b>Mimosa</b> <i>Fresh OJ, Orange Liquor, Bubbles</i>	<b>\$16</b>
<b>Twisted Mojito</b> <i>Atoll Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda</i>	<b>\$ 16</b>
<b>Cougarita</b> <i>Blanco Tequila, Pink Grapefruit Juice, Splash O'Fresca</i>	<b>\$16</b>
<b>Shine Box</b> <i>Fords Gin, White Grape Juice, Splash of Sprite, Red Summer Grapes</i>	<b>\$16</b>
<b>South Wharf Margarita</b> <i>Espolón Blanco Tequila, Citronage Orange, Fresh Squeezed Lime Juice</i>	<b>\$17</b>
<b>Porzingis' Rum Punch</b> <i>Bacardi White Rum, House Mixed Fruit Juices, Dark Rum Floater</i>	<b>\$16</b>
<b>Aperol Slipz</b> <i>Aperol, Bubbles, Fresh Grapefruit, Splash of Soda</i>	<b>\$16</b>
<b>Espresso Martini</b> <i>Teddy's Top Secret Recipe</i>	<b>\$18</b>

**BOTTLES & CANS**

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

**WINE BY THE GLASS**

**SPARKLING**

Poema Cava - Penedès, Spain	<b>\$15/65</b>
Gonet Medeville <b>Champagne</b> - Aÿ, France	<b>\$23/99</b>

**WHITE & ROSÉ**

Bollini <b>Pinot Grigio</b> - Vigneti Delle Dol., Italy	<b>\$15/65</b>
Eve <b>Chardonnay</b> - Washington State	<b>\$15/65</b>
Satellite <b>Sauvignon Blanc</b> - Marlborough, NZ	<b>\$16/72</b>
St. Francis <b>Chardonnay</b> - Sonoma County	<b>\$18/78</b>
Fortant <b>Rosé</b> - Pays d'Oc, France	<b>\$16/72</b>

**RED**

DeLoach <b>Pinot Noir</b> - Oregon	<b>\$15/68</b>
La Renjardiére <b>Côtes Du Rhône</b> - France	<b>\$15/65</b>
Gagliole Rubiolo <b>Chianti</b> - Italy	<b>\$17/77</b>
Trim <b>Cabernet Sauvignon</b> - Napa Valley	<b>\$16/72</b>
Nieto Senetiner <b>Malbec</b> - Argentina	<b>\$15/65</b>

GL/BTL

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