

THE Shipwright's Daughter

SNACKS

SMOKED CLAM DIP 13
Old Bay Chips, Espelette Pepper

BLISTERED SHISHITO 9
Togarashi Kelp Aioli, Espelette Pepper

MONKFISH MORTADELLA TOAST 11
Monkfish Mortadella, Parsley Pesto,
Garlic Toast, Pistachio
**F/V Emilia Rose*

MARINATED MUSSEL TOAST 13
Maine Mussels,
Saffron Garlic Vinegar & Fine Herbs

BEEF PICKLED DEVILED EGGS 3ea
Crispy Clam Strip, Espelette Pepper
Add Pearl Street Caviar Bump +3

OYSTERS*

CHILLED: FISHERS ISLAND, NY
1/2 Dozen 18 - Dozen 36
Pink Peppercorn Mignonette
*Dressed: Citrus Cream, Sugar Kelp,
Pearl St Caviar +3*

ROASTED OYSTERS 18
Sugar Kelp Chili Garlic Butter, Lime, Cilantro

CRISPY FRIED OYSTERS 18
Sesame Chili Aioli

*- These items may be served raw, or undercooked, consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR FOOD SENSITIVITIES PRIOR TO YOUR ORDER.

3% Service Charge Will Be Added To Your Check

5- COURSE CHEF'S TASTING MENU 100PP
+ wine pairing 50 pp

HOUSE MADE SOURDOUGH BREAD WITH GARLIC KELP BUTTER 6

LARGE PLATES

ROASTED SEACOAST MUSHROOMS 31
Royal Trumpet, Lion's Mane, Maitake,
Black Pepper Mole, Salsa Verde, Mushroom Chips

GREEN CRAB BOUILLABAISSE 35
Kelp Wrapped Scallop, Seared Black Bass, Maine Mussels,
Rouille and House-Made Sourdough Toast
**F/V Carly Grace, F/V Green Dragon*

LOCAL FLUKE A LA PLANCHA* 36
Carrot Bergamot Puree, English Peas,
Ramps, Ginger Chive, Green Curry Emulsion
**F/V Gabby G*

ORGANIC BERKSHIRE PORK CHOP* 38
Spring Vegetables, Miners Lettuce,
Creamy Mustard Sauce, Rhubarb Mostarda

PAINTED HILLS BEEF STRIP LOIN* 6oz 37
Seacoast Mushroom, Potato Mille Feuille,
Shishitos, Bearnaise Espuma

ROASTED ORGANIC CHICKEN 32
Chicken Fat Potatoes, Seared Broccoli, Salsa Verde

"SWEATA WEATHA" BURGER* 24
Bacon Shallot Jam, Maitake Mushroom, Dijonaise, Arugula,
"Fight For The Right" (Whale) Blue Cheese, Crispy Onions

SMALL

SPRING SALAD 13
Little Gem, Radish, Sugar Kelp Vinaigrette,
Crispy Garlic

SMOKED LION'S MANE MUSHROOM 15
Spiced Gastrique, Parsley Puree, Rosemary

SCALLOP A LA PLANCHA 16
Sugar Kelp Garlic Pesto, Fennel Cream,
Rosemary Shallot Vierge
**F/V Ava G*

ROASTED BEETS 13
Pistachio Dukkah, Coconut Sugar Yogurt,
Lemon Vinaigrette, Fine Herbs

STEAK TARTARE 17
Potato Mille Feuille, Onion, Parsley, Capers
add Pearl Street Caviar Bump +8

CRUDO OF LOCAL FLUKE 16
Espelette, Extra Virgin Olive Oil,
Grapefruit
**F/V Gabby G*
Add Pearl Street Caviar Bump +8

PASTA

SQUID INK SPAGHETTI 15/30
Maine Mussels, Harissa, Sugar Kelp Gremolata

BUCATINI MUSHROOM 15/30
Seacoast Mushrooms, Mushroom Cream,
Ramps, Sherry, Fine Herbs



Executive Chef: David Standridge

Executive Sous Chef: Michael McHugh

MAY 5th, 2024