

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

DUCK LIVER MOUSSE 12
Pickled Blackberries, House-Made Sourdough Toast

BEET PICKLED DEVEILED EGGS 3ea
Crispy Clam Strip, Espelette Pepper

OYSTERS*

CHILLED: FISHERS ISLAND, NY
1/2 Dozen 18 - Dozen 36
Pink Peppercorn Mignonette

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

CRISPY FRIED OYSTERS 18
Sesame Chili Aioli

Executive Chef: David Standridge
Executive Sous Chef: Michael McHugh

JANUARY 24th, 2024

@SHIPWRIGHTSDAUGHTER
SHIPWRIGHTSDAUGHTER.COM

House Made Sourdough Bread with Sweet Potato Maple Butter 6

LARGE PLATES

SMOKED CELERY ROOT 29
Sprouted Lentils, Green Curry, Basil & Mint

MONKFISH A LA PLANCHA* 35
Braised Daikon Radish, Grapefruit Reduction, Rosemary,
Ruby Grapefruit Vierge, Red Mustard Greens

ORGANIC BERKSHIRE PORK CHOP* 38
Braised Kale, Roasted Root Vegetables,
Creamy Mustard Sauce, Apple Mostarda

BEEF WELLINGTON FOR TWO 75
Pomme Bourginon, Roasted Maitake, Mushroom Duxelles,
Swiss Chard, Veal Mousseline, Red Wine Reduction

PAINTED HILLS BEEF STRIP LOIN* 6oz 36
Seacoast Mushroom, Potato Mille Feuille,
Shishito, 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

WINTER SALAD 15
Little Gem, Radicchios, Shaved Broccoli,
Cauliflower, Lemon Dijon Vinaigrette

SEARED CARAFLEX CABBAGE 12
Tuna Duck XO Sauce, Chili Garlic, Soy Honey

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

SEARED STONINGTON SCALLOP 17
Sunchoke Purree, Green Crab Ginger Emulsion,
Coriander, Lime

SMOKED LIONS MANE MUSHROOM 15
Spiced Gastrique, Parsley Puree, Rosemary

PASTA

SQUID INK SPAGHETTI 15/30
Marinated Mussels, Harissa, Crispy Brussels

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

*. 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