

RAW BAR

ALL RAW BAR ITEMS ARE SENT AS READY

TUNA POKE - 28
Yuzu Soy Dressing, Avocado,
Pickled Onion, Cucumber,
Wakame, Furikake, Dynamite

OYSTERS - 27/54
Daily Rotation
Add Caviar + 4 ea.

TOSTADA DE PULPO - 32
Octopus Ceviche, Salsa Roja,
Avocado Purée, Pickled Ramps,
Pineapple, Fried Corn Tortilla

BLUE CRAB SALAD -28
Chili Aioli, Wakame, Cucumber,
Pickled Onion, Quinoa Crunch

SHRIMP COCKTAIL - 7 ea.
U8, Cocktail Sauce,
Lemon Wedge

TUNA TATAKI - 28
Coconut Vinaigrette, Crunchy
Chili, Nori, Pickled Onion, Herbs

TO SHARE

SLIP 14 CLAM CHOWDER - Bacon, Celery, Potatoes	13/16
CANDIED BEETS - 'Humboldt Fog' Goat Cheese, Pistacchio, Honey Balsamic, Strawberries, Local Greens	21
SLIP SALAD - Quinoa Crunch, Tomato, Pickled Onion, Cucumber, Pecorino Dressing, Local Greens	21
PANZANELLA SALAD - Peperoncini, Olives, Tomato, Cucumber, Crispy Soppressata, Basil Vinaigrette	21
BURRATA - Toasted Seeds, Pesto, Melon Salad, Tomato, Pickled Onion, Honey Balsamic	23
SLIP 14 CALAMARI - House Dynamite Sauce, Banana Peppers, Scallions	22
SHORT RIBS - Green Papaya, Mango, Onion, Pickled Fresnos, Basil, Cashews, Vietnamese Vinaigrette	32
SLIP 14 WINGS - Mahogany or Buffalo, Bleu Cheese Dressing	19
SHRIMP & GRITS - Cheesy Grits, Confit Garlic, Spanish Chorizo, Sautéed Kale	32
POACHED MAINE MUSSELS - Miso Butter, Pickled Onion, Chili Crunch, Sweet Soy, Grilled Sourdough	28
FRIED SOFT SHELL CRAB - Lemon Aioli, Celery Root Remoulade, Smoked Trout Roe, Basil	32
PERSIAN STREET CORN - Aleppo Butter Aioli, Feta, Crunchy Pita, Fresh Herbs	19
SMOKED BONE MARROW - Pickled Onion, Smoked Brûlée, Celery Salad, Grilled Sourdough	26
GRILLED ASPARAGUS - Burnt Onion Chimichurri, Pomegranate, Crunchy Pita	19

LARGER PLATES

BLACKENED TUNA - Ramen Salad, Avocado Purée, Fresh Veggies, Mint, XO Sauce, Furikake	52
SEARED HALIBUT - Thai Coconut Broth, Braised Veggies, Lotus Root Crunch, Micro Herbs	51
CRISPY SALMON - Black Bean Purée, Pineapple Slaw, Yucca, Tortilla Strips, Pickled Chili, Tobiko	47
GRILLED SWORDFISH - Peach Salad, Onion, Cucumber, Tomato, Feta Purée, Lime Agave Dressing	46
STEAK FRITES - 12oz Ribeye, Smoked Bleu Cheese Salad, Pickled Onion, Red Wine Demi, Za'atar Fries	53
LAMB CHOPS - Red Mole Sauce, Pickled Cherries, Charred Pea Tendrils, Crunchy Pita, Cilantro	48
GRILLED CHICKEN - Braised Lentils, Onion Soubise, Thyme Balsamic Dressing, Pomegranate Glaze	39

*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 appreciation fee does not represent a tip, gratuity or service charge for our front of the house 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 remove it for you.

SEASONAL SLIPS

SLIP TEASE Coconut Water Rum, Chinola Pineapple, Fresh Lime, Splash of Piña	20
BASICALLY A SALAD Blend of Tequila, Mezcal & Ancho Reyes, House Verdita, Fresh Lime	20
CRUSH ON SLIP 888 Orange Vodka, Triple Sec, Neil's Fresh OJ, Club Soda	20
ESPRESSO MARTINI Top Secret Recipe, "Bailey's or Not"	20

SLIP CLASSICS

TWISTED MOJITO Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda	17
COUGARITA Blanco Tequila, Pink Grapefruit Juice, Splash O'Fresca	17
SHINE BOX Fords Gin, White Grape Juice, Splash of Sprite, Red Summer Grapes	17
SOUTH WHARF MARGARITA Espolón Blanco Tequila, Triple Sec, Fresh Squeezed Lime Juice	18
PRITCHARD PUNCH 🍀 Bacardi White Rum, House Mixed Fruit Juices, Dark Rum Floater	17
APEROL SLIPS Aperol, Bubbles, Fresh Grapefruit, Splash of Soda	17

BOTTLES & CANS

Bud Light	7
Budweiser	7
Miller High Life	7
Heineken	7
Modelo	7
Whales Tale Pale Ale	9
Gripah IPA	9
Rotating IPA	MKT
Strawberry Guava Topo Chico	11
Surfside	11
NA Best Day Brewing	8

WINE BY THE GLASS

SPARKLING

'Poema' Cava - Spain	16/64
'Gloria Ferrer' Brut - Sonoma	20/80

WHITE & ROSÉ

'Bollini' Pinot Grigio - Italy	17/68
'Groiss' Grüner Veltliner - Austria	16/64
'Satellite' Sauvignon Blanc - New Zealand	17/68
'St. Francis' Chardonnay - Sonoma	20/80
'Ulacia' Txakolina - Spain	17/68
'Fortant' Rosé - France	18/72
'Whispering Angel' Rosé - France	19/76

RED

'DeLoach' Pinot Noir - Russian River Valley	17/68
'The Daily August' Pinot Noir - Germany	18/72
'Maraia' Barbera - Italy	17/68
'El Coto' Rioja - Spain	18/72
'Trim' Cabernet Sauvignon - Sonoma	18/72
'Nieto Senetiner' Malbec - Argentina	17/68
'Les Cadrans' Bourdeaux - France	21/84

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