

RAW BAR

all raw bar items are sent as ready

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

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

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

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

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

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

STARTERS

SLIP 14 CLAM CHOWDER - Bacon, Celery, Potatoes	13/16
CANDIED BEETS - 'Humboldt Fog' Goat Cheese, Pistachio, Honey Balsamic, Strawberries, Local Greens	21
SLIP SALAD - Quinoa Crunch, Tomato, Pickled Onion, Cucumber, Pecorino Dressing, Local Greens	21
WATERMELON TOMATO SALAD - Red Onion, Feta, Cucumber, Peaches, Herbed Vinaigrette	19
SLIP 14 CALAMARI - House Dynamite Sauce, Banana Peppers, Scallions	22
PERSIAN NACHOS - Hummus, Tzatziki, Feta, Pickled Red Onion, Banana Peppers, Fried Gyro Lamb, Herbs, Fried Pita Chips	23
SLIP 14 WINGS - Mahogany or Buffalo, Bleu Cheese Dressing	19
POACHED MAINE MUSSELS - Miso Butter, Pickled Onion, Chili Nori Crunch, Fresh Herbs, Sweet Soy, Grilled Sourdough	28
ROASTED PERSIAN STREET CORN - Aleppo Butter Aioli, Feta, Crunchy Pita, Fresh Herbs	19
SMOKED BONE MARROW - Pickled Onion, Smoked Brûlée, Celery Salad, Grilled Sourdough	26

ENTREES

FRIED CHICKEN COBB - Bleu Cheese, Bacon, Hard Boiled Egg, Tomato, Cucumber, Local Greens, Avocado, Green Goddess Dressing	33
SLIP 14 CHEESEBURGER - American Cheese, Lettuce, Tomato, Pickled Onions, Bacon, Thousand Island Dressing, Brioche Bun, Za'atar Fries	28
LOBSTER ROLL - Butter Poached Lobster, Pickled Red Onion, Fresh Herbs, Brioche Bun, Za'atar Fries	42
SWORDFISH BLT - Grilled Swordfish, Bacon, Lettuce, Tomato, Tartar Sauce, Brioche Bun, Za'atar Fries	28
FISH TACOS - Corn Tortilla, Avocado Puree, Salsa Roja, Pickled Red Onions, Cilantro, Cabbage	27
STEAK & EGGS - Grilled Skirt Steak, Fried Egg, Chimichurri, Za'atar Fries	42
VEGGIE FALAFEL WRAP - Fresh Falafel, Tomato, Cucumber, Feta, Hummus, Tzatziki, Local Greens, Pickled Red Onion, Flour Tortilla, Za'atar Fries	23

*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.



n a n t u c k e t

COCKTAILS

SLIP TEASE Coconut Water Rum, Chinola Pineapple, Fresh Lime, Splash of Piña	20
SLIP SMOKED BLOODY MARY Tito's Vodka, House Batch of Smoked Tomatoes, Peppers & Spices	18
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
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
MIMOSA Neil's Fresh Squeezed Orange Juice, Bubbles	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

	GL/BTL
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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