

RAW BAR

all raw bar items are sent as ready

TUNA POKE - 28

Yuzu Soy, Avocado, Pickled Onion,
Cucumber, Wakame, Furikake,
House Dynamite Sauce

OYSTERS - 24/48
Daily Rotation

SHRIMP COCKTAIL - 7 ea.
U8, Cocktail, Lemon

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

FOR THE TABLE

CLAM CHOWDER - Bacon, Celery, Potatoes	13/16
SOUP OF THE DAY - <i>Please inquire with your server</i>	13/16
CALAMARI - House Dynamite Sauce, Banana Peppers, Scallions	28
WINGS - Signature Mahogany or Buffalo, Bleu Cheese Dressing	22
BAY SCALLOP TACOS - Avocado, Salsa Roja, Marinated Cabbage, Pickled Onion, Corn Tortillas	32
LOBSTER MAC N' CHEESE - Smoked Gouda, Parmesan Crust, Preserved Lemon	46
POACHED MAINE MUSSELS - Miso Butter, Pickled Onion, Chili Nori Crunch, Fresh Herbs, Sweet Soy, Grilled Sourdough	28
GRILLED KOREAN SHORTRIB - Mango Salad, Cucumber, Mint, Cashews, Korean BBQ Sauce	32
BURRATA - Pumpkin Puree, Pickled Cranberries, Toasted Walnuts, Crispy Sage, Apple Vinaigrette, Grilled Sourdough	24
SWEET POTATO POUTINE - Wisconsin Cheese Curds, Gravy, Duck Confit, Scallion	32
CANDIED BEETS - Local Lettuce, Goat Cheese, Roasted Pistacchio, Honey Balsamic, Strawberries	22
SLIP SALAD - Local Lettuce, Focaccia Crunch, Tomato, Pickled Onion, Cucumber, Pecorino Dressing	22
GRILLED BROCCOLINI - Pomegranate, Burnt Maitake Chimichurri, Walnuts	19

ENTREES

ROASTED HALIBUT - Braised Veggies, Potato, Thai Coconut Broth, Lotus Root Crunch	52
ROASTED DUCK BREAST - Warm Apple Butter, Braised Lentils, Figs, Micro Green Salad	48
SEARED TUNA - White Bean Cassoulet, Pancetta, Confit Tomato, Olive Oil, Basil	54
GRILLED SWORDFISH - Glazed Baby Carrots, Sopressata Crumble, Nduja & Carrot Purée	48
OSSO BUCCO - Saffron Risotto, White Wine Jus, Lemon Gremolata	56
GRILLED PORK PORTERHOUSE - Pomme Purée, Braised Mushrooms, Shaved Truffle, Tarragon Jus	48
STEAK FRITES - 10oz New York Strip, Red Wine Jus, Creamy Kale, Truffle Fries	56
VEGAN/VEGETARIAN - Chef Selection of Locally Sourced Produce	MKT

Please inform your server of any and all food allergies and sensitivities

Consumption of raw or under-cooked meat or seafood may increase your chance of food-borne illness.

COCKTAILS

SLIP TEASE

Coconut Water Rum, Chinola 20
Pineapple, Fresh Lime, Splash of Piña

BASICALLY A SALAD

Blanco Tequila, House Verdita, 19
Fresh Lime

ROCKET SHIP

It'll Wake You Up....Dark or Creamy 20

GINNY FROM THE WHARF

Fords Gin, St. Germaine, Lemon, 18
Lychee

COUGARITA

Blanco Tequila, Pink Grapefruit 17
Juice, Splash O'Fresca

TWISTED MOJITO

Citrus Vodka, Splash of Lemonade, 17
Fresh Mint, Soda

SOUTH WHARF MARGARITA

Espolón Blanco Tequila, Triple Sec, 18
Fresh Squeezed Lime Juice

PRITCHARD PUNCH

Bacardi White Rum, House Mixed 17
Fruit Juices, Dark Rum Floater

APEROL SLIPS

Aperol, Bubbles, Fresh Grapefruit, 17
Splash of Soda

BOTTLES & CANS

BUD LIGHT	7
BUDWEISER	7
MILLER HIGH LIFE	7
HEINEKEN	7
MODELO	7
WHALES TALE PALE ALE	9
GRIPAH IPA	9
HARPOON IPA	10
HIGH NOON	11
SURFSIDE	11
NA BEST DAY BREWING	8

WINE BY THE GLASS

SPARKLING

CAVA - Spain	16/64
SPARKLING ROSÉ - Sonoma	18/72

WHITE & ROSÉ

PINOT GRIGIO - Italy	17/68
GRÜNER VELTLINER - Austria	16/64
SAUVIGNON BLANC - New Zealand	17/68
CHARDONNAY - Sonoma	20/80
TXAKOLINA - Spain	17/68
ROSÉ - France	18/72

RED

BEAUJOLAIS - France	18/72
PINOT NOIR - Russian River Valley	17/68
CABERNET SAUVIGNON - Sonoma	18/72
MALBEC - Argentina	17/68
BARBERA - Italy	17/68