

# 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

## PERUVIAN CEVICHE - 28

Fluke, Avocado, Crispy Corn, Onion, Sweet Potato Puree, Jalapeno, Lime Dressing

## SONORAN CRAB COCKTAIL - 28

Jonah, Cucumber, Cilantro, Onion, Avocado, Chilled Tomato Broth

## SHRIMP COCKTAIL - 7 ea.

U8, Cocktail, Lemon

## TUNA TATAKI - 28

Coconut Vinaigrette, Crunchy Chili, Nori, Pickled Onion, Herbs

# STARTERS

<b>SLIP 14 CLAM CHOWDER</b> - Bacon, Celery, Potatoes	13/16
<b>SLIP 14 CALAMARI</b> - House Dynamite Sauce, Banana Peppers, Scallions	28
<b>SLIP 14 WINGS</b> - Mahogany or Buffalo, Bleu Cheese Dressing	22
<b>PERSIAN NACHOS</b> - Hummus, Tzatziki, Feta, Pickled Onion, Banana Peppers, Fried Gyro Lamb, Fresh Herbs, Pita Chips	23
<b>POACHED MAINE MUSSELS</b> - Miso Butter, Pickled Onion, Chili Nori Crunch, Fresh Herbs, Sweet Soy, Grilled Sourdough	28
<b>ROASTED PERSIAN STREET CORN</b> - Aleppo Butter Aioli, Feta, Crunchy Pita, Fresh Herbs	19
<b>FRIED BRUSSEL SPROUTS</b> - Pickled Fresno, Mint, Sweet Soy, Fresh Lime	19

# SALADS

<b>CANDIED BEETS</b> - 22 Goat Cheese, Roasted Pistacchio, Basil Pesto, Strawberries, Honey Balsamic	<b>FRIED CHICKEN COBB</b> - 33 Blue Cheese, Hard Boiled Egg, Bacon, Tomato, Cucumber, Avocado, Green Goddess Ranch	<b>THE SLIP</b> - 22 Focaccia Crunch, Tomato, Cucumber, Pickled Onion, Pecorino Dressing
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# ENTREES

<b>SLIP CHEESEBURGER</b> - American Cheese, Thousand Island, Bacon, LTO, Brioche Bun, Za'atar Fries	26
<b>LOBSTER ROLL</b> - Butter Poached Lobster, Pickled Onion, Fresh Herbs, Brioche Bun, Za'atar Fries	42
<b>SWORDFISH BLT</b> - Bacon, Lettuce, Tomato, House Tartar Sauce, Brioche Bun, Za'atar Fries	28
<b>FISH TACOS</b> - Avocado Puree, Salsa Roja, Pickled Onion, Cilantro, Shredded Cabbage, Corn Tortilla	26
<b>ITALIAN PANINI</b> - Prosciutto, Salami, Provolone, House Pesto, Banana Peppers, Tomato, Pickled Onion, Pepperoncini	27
<b>FALAFEL VEGGIE WRAP</b> - Tomato, Cucumber, Feta, Hummus, Tzatziki, Local Greens, Pickled Onion, Flour Tortilla, Za'atar Fries	24

\*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.



## COCKTAILS

<b>SLIP TEASE</b>	
Coconut Water Rum, Chinola Pineapple, Fresh Lime, Splash Piña	20
<b>SLIP SMOKED BLOODY MARY</b>	
Tito's Vodka, House Smoked Tomatoes, Peppers & Spices	18
<b>CRUSH ON SLIP</b>	
888 Orange Vodka, Triple Sec, Fresh OJ, Club Soda	20
<b>ROCKET SHIP</b>	
It'll Wake You Up....Dark or Creamy	20
<b>TWISTED MOJITO</b>	
Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda	17
<b>COUGARITA</b>	
Blanco Tequila, Pink Grapefruit Juice, Splash O'Fresca	17
<b>SHINE BOX</b>	
Fords Gin, White Grape Juice, Splash of Sprite, Red Grapes	17
<b>SOUTH WHARF MARGARITA</b>	
Espolón Blanco Tequila, Triple Sec, Fresh Squeezed Lime Juice	18
<b>PRITCHARD PUNCH</b> 🍀	
Bacardi White Rum, House Mixed Fruit Juices, Dark Rum Floater	17
<b>APEROL SLIPS</b>	
Aperol, Bubbles, Fresh Grapefruit, Splash of Soda	17
<b>MIMOSA</b>	
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

### SPARKLING

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

### WHITE & ROSÉ

La Fiera 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	19/78

### RED

DeLoach Pinot Noir - Russian River Valley	17/68
The Daily August Pinot Noir - Germany	18/72
La Renjardiére Côtes Du Rhône - France	17/68
Gagliole Rubiolo Chianti - Italy	19/76
Trim Cabernet Sauvignon - Sonoma	18/72
Nieto Senetiner Malbec - Argentina	17/68
Les Cadrans Bourdeaux - France	21/86

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