

STARTERS

Slip 14 Clam Chowder

Bacon, Celery, Yukon Potatoes

Slip 14 Wings

*Mahogany or Buffalo or Barbeque
Sauce, Blue Cheese Dressing*

Slip 14 Calamari

*House-Made Dynamite Sauce, Banana
Peppers, Green Onion*

Roasted Persian Street Corn

*Aleppo Butter-Aioli, Feta Cheese, Pita
Crunchies, Fresh Herbs*

Poached Mussels

*Miso Butter, Pickled Onion, Chili
Crisp, Fresh Herbs, Sweet Soy, Grilled
Sourdough*

Braised Octopus

*Confit Tomato, French Fries, Scallion
Chimichurri*

Persian Nachos

*Hummus, Tzatziki, Feta Cheese,
Pickled Onion, Banana Peppers, Fried
Gyro Lamb, Herbs, Fried Pita Chips*

Candied Beet Salad

*Honey Balsamic, Goat Cheese, Roasted
Pistachio, Strawberry, Local Greens*

Caesar Salad

*Quinoa Crunchies, Tomato, Cucumber,
Pickled Onion, Pecorino Dressing,
Local Greens*

Fried Chicken Cobb Salad

*Blue Cheese, Bacon, Hard Boiled Egg,
Tomato, Cucumber, Cabbage Kale
Mix, Avocado, Green Goddess Dressing*

Watermelon Tomato Salad

*Red Onion, Feta, Cucumber, Peach,
Herbed Vinaigrette*

SALADS

RAW BAR

Oysters (Half/Full Dozen)

Pocomo Meadow. Nantucket, MA

Grey Lady. Nantucket, MA

Kumamoto. WA

Shrimp Cocktail

House-Made Cocktail & Lemon

Tuna Poke

*Yuzu Soy Dressing, Avocado, Pickled Onion,
Cucumber, Wakame Salad, Furikake, Dynamite
Sauce*

Slip 14 Cheeseburger

*American Cheese, Lettuce, Tomato,
Onion, Thousand Island Dressing, Bacon,
Brioche Bun, Za'atar Fries*

Lobster Roll

*Butter Poached Lobster, Pickled Onions,
Fresh Herbs, Brioche Bun, Za'atar Fries*

Swordfish B.L.T

Tartar Sauce, Brioche Bun, Za'atar Fries

Fish Of The Day Tacos

*Corn Tortilla, Avocado Purée, Salsa
Roja, Pickled Onion, Cilantro, Cabbage*

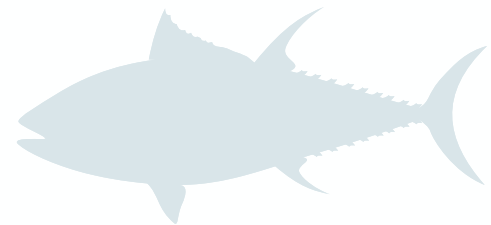
Steak and Eggs

*Grilled Skirt Steak, Fried Egg, Bearnaise
Sauce, Za'atar Fries*

Veggie Falafel Wrap

*Fresh Falafel, Tomato, Cucumber, Feta,
Hummus, Tzatziki, Local Greens, Picled
Onion, Flour Tortilla, Za'atar Fries*

ENTREES



*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 fee compensates our kitchen team for their significant work in providing the best and freshest food for our guests. This appreciation fee does not represent a tip, gratuity or service charge for our front of the house staff; including servers, bussers and bartenders. This fee goes straight to the kitchen 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 happily remove it for you.



COCKTAILS

Pineapple Passion

*Pineapple Rum, Chinola Passionfruit,
Fresh Lime, Pineapple*

Slip Smoked Bloody Mary

*Tito's Vodka, House Batch of Smoked
Tomatoes, Peppers & Spices*

Mimosa

*Neil's Fresh OJ, Orange Liquor,
Bubbles*

Crush On Slip

*888 Orange Vodka, Triple Sec, Neil's
Fresh OJ, Citrus Soda*

Twisted Mojito

*Atoll Citrus Vodka, Splash of
Lemonade, Fresh Mint, Soda*

Cougarita

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

Shine Box

*Fords Gin, White Grape Juice, Splash
of Sprite, Red Summer Grapes*

South Wharf Margarita

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

Porzingis' Rum Punch

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

Aperol Slipz

*Aperol, Bubbles, Fresh Grapefruit,
Splash of Soda*

Espresso Martini

Top Secret Recipe

BOTTLES & CANS

Bud Light

Budweiser

High Life

Heineken

Modelo

Whales Tale Pale Ale

Gripah IPA

Rotating IPA

Strawberry Guava Topo Chico

Surfside Hard Tea & Lemonade

Best Day Brewing NA

GL/BTL

SPARKLING

Poema Cava - Penedès, Spain

Gloria Ferrer Brut - Sonoma County

WHITE & ROSÉ

La Fiera Pinot Grigio - Delle Venezie, Italy

Eve Chardonnay - Washington State

Satellite Sauvignon Blanc - Marlborough, NZ

St. Francis Chardonnay - Sonoma County

Fortant Rosé - Pays d'Oc, France

RED

DeLoach Pinot Noir - California

La Renjardiére Côtes Du Rhône - France

Gagliole Rubiolo Chianti - Italy

Trim Cabernet Sauvignon - Napa Valley

Nieto Senetiner Malbec - Argentina

*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 fee compensates our kitchen team for their significant work in providing the best and freshest food for our guests. This appreciation fee does not represent a tip, gratuity or service charge for our front of the house staff; including servers, bussers and bartenders. This fee goes straight to the kitchen 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 happily remove it for you.