



n a n t u c k e t

COCKTAILS

SEASONAL SLIPS

Pineapple Passion \$18
Pineapple Rum, Chinola, Lime

Peaches & Beaches \$18
4 Roses Bourbon, Peach, Iced Tea, Lemon

Basically A Salad \$17
Blend of Tequila, Mezcal & Ancho Reyes, House Verdita, Cucumber, Fresh Lime

Slick Rickey \$17
888 Vodka, Raspberry, Hibiscus, Fresh Citrus, Soda, Mint

Espresso Martini \$18
Top Secret Recipe

SLIP CLASSICS

Twisted Mojito \$16
Atoll Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda

Cougarita \$16
Blanco Tequila, Pink Grapefruit Juice, Splash O'Fresca

Shine Box \$16
Fords Gin, White Grape Juice, Splash of Sprite, Red Summer Grapes

South Wharf Margarita \$17
Espolon Blanco Tequila, Citronage Orange, Fresh Squeezed Lime Juice

Porzingis' Punch \$16
Bacardi White Rum, House Mixed Fruit Juices, Dark Rum Floater

Aperol Slipz \$16
Aperol, Bubbles, Fresh Grapefruit, Splash of Soda

BOTTLES & CANS

Bud Light \$8
Budweiser \$8
Miller High Life \$8
Heineken \$8
Modelo \$8
Whales Tale Pale Ale \$8
Gripah IPA \$8
Rotating IPA \$11
Topo Chico Hard Seltzer \$10

WINE BY THE GLASS

SPARKLING GL/BTL
Poema Cava - Penedès, Spain \$15/65
WHITE & ROSÉ
Bollini Pinot Grigio - Vigneti Delle Dol., Italy \$15/65
Eve Chardonnay - Washington State \$15/65
Satellite Sauvignon Blanc - Marlborough, NZ \$16/72
St. Francis Chardonnay - Sonoma County \$18/78
Fortant Rosé - Pays d'Oc, France \$16/72
RED
DeLoach Pinot Noir - Oregon \$15/68
La Renjardiére Côtes Du Rhône - France \$15/65
La Vendimia Rioja - Spain \$17/77
Trim Cabernet Sauvignon - Napa Valley \$16/72
Field Blend - California \$14/63

*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



Slip 14



n a n t u c k e t

STARTERS

Slip 14 Clam Chowder <i>Bacon, Celery, Potatoes</i>	\$11/14
Crab Croquettes <i>Lump Crab, Chile Verde, Lemon Aioli</i>	\$24
Seared Goat Cheese <i>Tomato-Honey, Walnuts, Crostini</i>	\$23
Slip 14 Calamari <i>House-Made Dynamite Sauce, Banana Peppers, Green Onion</i>	\$17
Lobster Rangoons <i>Lobster, Cream Cheese, Spiced Aioli</i>	\$31
Grilled Colossal Prawns <i>Chilli Emulsion, Fried Garlic</i>	\$27
Roasted Cauliflower <i>Almond Romesco, Ash Oil, Fresno, Pickled Shallots</i>	\$15
Glazed Wings <i>Slip Drummets, Mahogany or Peri Peri</i>	\$18

SALADS

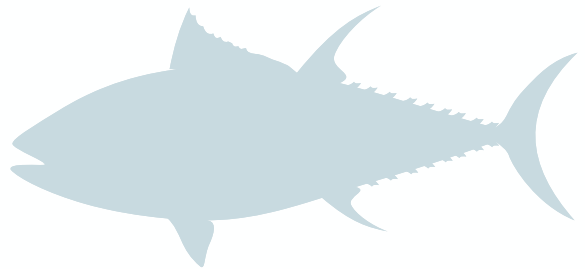
Baby Gem Caesar Salad <i>Fresh Parmesan, Lemon Zest, Brioche Croutons</i>	\$21
Farm Salad <i>Snap Peas, Rhubarb, Mandarin, Radish</i>	\$22

RAW BAR

Oysters (Half/Full Dozen) <i>Pocomo Meadow. Nantucket, MA</i>	\$24/48
Tuna Crudo <i>Aguachile Style, Pickled Poblano, Onion, Cilantro</i>	\$27

ENTREES

Pan Seared Halibut <i>Fiddleheads, Oyster Mushrooms, Pickled Chilli, Dates, Tahini</i>	\$44
Blackened Ahi Tuna <i>Noodles, Dashi Broth, Garlic, Daikon, Watermelon Radish</i>	\$44
Local Black Sea Bass <i>Snap Peas, Turnips, Watercress, Celery Root Purée</i>	\$42
Airline Chicken <i>Roasted Fennel, Fingerlings, Avgolemono, Peas</i>	\$38
Hanger Steak Frites <i>Pink Peppercorn au Poivre, Fries</i>	\$43



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