



STARTERS

Slip 14 Clam Chowder \$11/14
Bacon, Celery, Yukon Potatoes

Mussels \$19
N'duja, White Wine, Confit Tomato, Garlic, Brioche Croutons

Slip 14 Calamari \$17
House-Made Dynamite Sauce, Banana Peppers, Green Onion

Roasted Cauliflower \$16
Almond Romesco, Ash Oil, Herbs, Pickled Shallots

Slip 14 Drummets \$18
Mahogany or Peri Peri

Fried Colossal Prawns \$27
Chilli Emulsion, Fried Garlic

SALADS

Baby Gem Caesar Salad \$21
Fresh Parmesan, Lemon Zest, Brioche Croutons

Farm Salad \$22
Snap Peas, Rhubarb, Mandarin, Radish

RAW BAR

Oysters (Half/Full Dozen) \$24/48
Pocomo Meadow. Nantucket, MA

Tuna Crudo \$27
Aguachile Style, Pickled Poblano, Onion, Cilantro

ENTREES

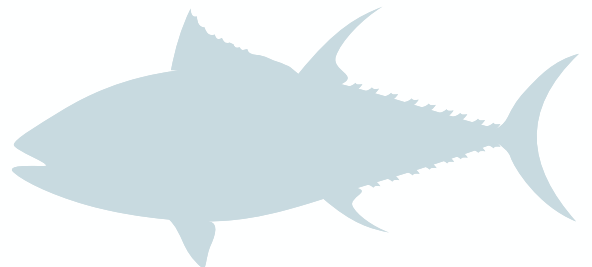
Classic Cheeseburger \$25
Double Patty, Gruyere & Cheddar, Onion Pickles, Secret Sauce, Fries

Blackened Fish Tacos \$26
Halibut, Smoked Lime Crema, Jalapeño, Pickled Reds, Cilantro

Tuna Lettuce Wraps \$31
Za'atar crusted, Wasabi Aioli, Pickled Carrots, Daikon, Radish, Chilli Oil

Shrimp Po'boy \$24
Remoulade, Pickles, Slaw, Fries

Lobster Roll MKT
Lemon Aioli, Micro Cilantro, Fries



*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



n a n t u c k e t

Pineapple Passion \$18
Pineapple Rum, Chinola, Lime

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

Slip Smoked Bloody Mary \$16
Tito's Vodka, House Smoked Tomatoes & Peppers

Mimosa \$16
Fresh OJ, Orange Liquor, Bubbles

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

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

Espresso Martini \$18
Teddy's Top Secret Recipe

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

COCKTAILS

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

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