



Slip 14

n a n t u c k e t

SEASONAL SLIPS

Stocking Stuffer

Vanilla Vodka, Creme De Menthe, Cold Brew \$20
Liqueur, Salted Cold Brew

"Let Me Chai It!"

Maker's Mark Whiskey, Chai, Ginger Beer, Lime \$18

Don't Call it a Comeback

Ginger Infused Tito's Vodka, Passionfruit, Vanilla, Citrus \$20

Basically A Salad

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

The Xtina

Choice of Vodka or Gin, House Spiced Dirty Brine Za'tar Oil, Shaken Colder Than Your Ex-Girlfriend \$20

Slick Rickey

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

Espresso Martini

Teddy's Top Secret Recipe \$20

SLIP CLASSICS

Twisted Mojito

Atoll Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda \$17

Cougarita

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

Shine Box

Fords Gin, White Grape Juice, Splash of Sprite, Red Summer Grapes \$17

South Wharf Margarita

Espolón Blanco Tequila, Citronage Orange, Fresh Squeezed Lime Juice \$17

Porzingis' Punch

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

Aperol Slipz

Aperol, Bubbles, Fresh Grapefruit, Splash of Soda \$17

BOTTLES & CANS

Budlight	\$8
Budweiser	\$8
Miller High Life	\$8
Heineken	\$9
Modelo	\$8
Whales Tale Pale Ale	\$9
Gripah IPA	\$9
Rotating IPA	\$12
Topo Chico Hard Seltzer	\$10
Downeast Cider	\$10

GL/BTL

SPARKLING

Cava - Penedès, Spain	\$15/68
Gonet Medeville Champagne - Aÿ, France	\$28/125

WINE BY THE GLASS

WHITE & ROSÉ

Pinot Grigio - Alto Adige, Italy	\$15/63
Grüner Veltliner - Weinviertel, Austria	\$16/72
Chardonnay - Languedoc, France	\$18/78
Rosé - Pays d'Oc, France	\$16/72

RED

Sangiovese - California	\$16/72
Pinot Noir - Oregon	\$17/78
Côtes Du Rhône - Rhône Valley, France	\$16/72
Rioja - Spain	\$20/95
Cabernet Sauvignon - Napa Valley	\$18/81

*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



Prix Fixe Menu

\$69

STARTERS

Slip 14 Clam Chowder

Bacon, Celery, Potatoes

Local Oysters

(5) Pocomo Meadow, Housemade Mignonette & Cocktail Sauce

Tuna Crudo

Aguachile Style, Pickled Poblano, Onion, Cilantro

Kale Salad

Delicata Squash, Fried chickpeas, Pickled Shallots, Pomegranate Seeds

Baby Gem Caesar Salad

Fresh Parmesan, Lemon Zest, Brioche Croutons

Seared Bay Scallops (\$10)

Pancetta, Oyster Mushrooms, Sunchoke Puree

Baked Brie

Cranberry, Pecans, Honey-Maple, Crostini

Lobster Rangoon (\$5)

Lobster, Cream Cheese, Spiced Aioli

Slip 14 Calamari

House-Made Dynamite Sauce, Banana Peppers, Green Onion

Roasted Cauliflower

Almond Romesco, Ash Oil, Fresno, Pickled Shallots

Glazed Wings

Slip Drummets, Mahogany or Peri Peri

ENTREES

Pan Seared Halibut

Brocollini, Oyster Mushrooms, Dates, Tahini, Pickled Chilli

Grilled Prawns & Mussels

Thai Chilli Lemongrass Broth, Noodles, Fried Shallots, Pea Shoots

Bay Scallop Pappardelle (\$18)

Pancetta, Peas, White Wine, Garlic, Cream

Airline Chicken

Roasted Fennel, Winter Vegetables, Avgolemono

Hanger Steak Frites

Poblano Butter, Shishitos, Fries

Blackened Ahi Tuna

Dashi Broth, Bok Choy, Fried Daikon, Watermelon Radishes

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