

# Slip 14

n a n t u c k e t

## starters

**Best Ever Clam Chowder** \$9 Cup / \$11 Bowl  
*Clams, Potatoes, Bacon, Chives*

**Classic Caesar Salad\*** gfo \$16

*Romaine, Parmesan, Herb Garlic Croutons, House Dressing*

**Local Garden Salad\*** gf \$20

*Artisanal Greens, Rotating Vinaigrette, Local Seasonal Veggies*

**Shishito Peppers** dfo \$12

*Miso Garlic Butter, Basil*

**Lobster Tostada** df MKT

*Corn Tortilla, Coconut Curry, Cilantro, Radish, Jalapeño, Guacamole*

**Slip 14 Calamari** df \$16

*Cornmeal Crust, Dynamite Sauce, Banana Peppers*

**Mahogany Glazed Wings** df \$17

*Drumettes, Sambal, Scallions*

**Tuna Poke Nachos** dfo \$24

*Fresh Tuna, Sriracha Aioli, Avocado Crema, Wonton Chips*

**Spinach Artichoke Dip** \$18

*Herb Bread Crumbs, Garlic Oil, House Made Chips*

**\*Salad Add Ons: Steak \$18, Chicken \$16, Pan Seared Scallops \$18, Lobster Salad MKT, Cocktail Shrimp \$4/Each**

## sides

**Mashed Potatoes** \$10

**Truffle Fries** \$12

**Street Corn Salsa** \$10

**Dynamite Fries** \$10

## raw bar

\*All Raw Bar Items Will Come Served When Ready

**Oysters By The ½ Dozen or Dozen** gf/df \$18 / \$36

*Local Pocomo Meadow Oysters, Cocktail Sauce, Mignonette*

**Shrimp Cocktail A La Carte** gf/df \$4 Each

**Halibut Ceviche** df \$18

*Fresh Squeezed Citrus, Red Onion, Tomato, Cilantro, Jalapeño, Cucumber*

**Bluefish Pate** \$15

*Local Bluefish, Rye Toast*

**Baked Oyster** \$6 Each

*Pestou, Parmesan, Bread Crumbs*

**Dressed Oyster** MKT

*Rotating Selection*

## mains

**Hanger Steak Frites** dfo \$34

*Ancho Marinated Hanger Steak, Poblano Butter, Arugula Salad, Fries*

**Grilled Sushi Grade Tuna** df \$35

*Marinated Cucumber, Golden Tomato Yuzu Vinaigrette, Togarashi Aioli, Cherry Tomato, Nori*

**Pan Roasted Scallops** \$38

*Street Corn Relish, Sliced Fingerling Potato, Herb Beur Blanc, Guajillo Chile Aioli*

**Roasted Chicken** gf \$32

*Potato Puree, Whole Grain A Jus, Local Vegetables*

**Halibut Risotto** gf \$34

*Country Ham, Blistered Cherry Tomato, Arugula Risotto, Sweet Corn And Leek Sauce*

**Lobster Roll** MKT

*Chilled Lobster, Lemon Garlic Aioli, Fries*

Local Culinary Partners: Harvest Farm + Bartlett Farms + Moors End + Surfside Micros

\*df = dairy free, dfo = dairy free option, gf = gluten free, gfo = gluten-free option, vo = vegetarian option

\*\*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 1% 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

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## beer bottles and cans

## cocktail list

- Bud Light** \$7
- Budweiser** \$7
- Miller High Life** \$7
- Heineken** \$7
- Modelo** \$7
- Whales Tale Pale Ale** \$8
- Gripah IPA** \$8
- Fiddlehead IPA** \$12
- Allagash White** \$8
- Topo Chico Hard Seltzer** \$10
- Downeast Cider** \$8
- Allagash White** \$8

## wine by the glass

### White

- Satellite Sauvignon Blanc, NZ \$14
- Bollini Pinot Grigio, Italy \$14
- Saint Francis Chardonnay, California \$16
- Eve Chardonnay, California \$15
- Foral Alvarhino, Portugal \$14
- Fortant Rose, Provence \$16

### Red

- DeLoach Pinot Noir, California \$14
- La Renjardière Cote du Rhone, France \$15
- R. Collection CA Blend, California \$15
- Nieto Senetiner Malbec, Argentina \$15
- Trim Cabernet, California \$16
- La Vendimia Rioja, Spain \$14

### Bubbles

- Poema Cava, Spain \$14
- Gratien and Meyer Brut Champagne, France \$16
- Canavel Rose Prosecco, Italy \$15

### The Berry Sexy \$16

888 Vodka, Raspberry Puree, Cava Floater, Summer Berries

### 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, Citronge Orange, Fresh Squeezed Lime Juice

### The Last Mango (Frozen) \$18

Patron Reposado, Chinola, Fresh Lime, Mango Nectar, Tajin Rim

~Good Enough For Mr. B Himself~

### Marcus Smart's Rum Punch \$16

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

### Espresso Martini \$18

Teddy's Top Secret Recipe

### Slip Smoked Bloody Mary \$17

Tito's Vodka, House Smoked Tomatoes and Peppers

### Aperol Slipz \$16

Aperol, Bubbles, Fresh Grapefruit, Splash Of Soda

### Don't Call It A Comeback \$18

Ginger Infused Tito's Vodka, Passionfruit, Vanilla, Citrus

### Dirty Dangle \$16

Pink Whitney Vodka, Yuzu Watermelon And Some Extra Sauce

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