

# THE Shipwright's Daughter

## SNACKS

**SMOKED CLAM DIP 13**  
Old Bay Chips, Espelette Pepper

**BLISTERED SHISHITO 9**  
Togarashi Kelp Aioli, Espelette Pepper

**MONKFISH MORTADELLA TOAST 11**  
Monkfish Mortadella, Parsley Pesto,  
Garlic Toast, Pistachio  
*\*F/V Emilia Rose*

**MARINATED MUSSEL TOAST 13**  
Saffron Garlic Vinegar & Fine Herbs,  
Maine Mussels

**BEET PICKLED DEVEILED EGGS 3ea**  
Crispy Clam Strip, Espelette Pepper  
*Add Pearl Street Caviar Bump +3*

## OYSTERS\*

**CHILLED: FISHERS ISLAND, NY**  
1/2 Dozen 18 - Dozen 36  
Pink Peppercorn Mignonette  
*Dressed: Citrus Cream, Sugar Kelp,  
Pearl St Caviar +3*

**ROASTED OYSTERS 18**  
Sugar Kelp Chili Garlic Butter, Lime, Cilantro

**CRISPY FRIED OYSTERS 18**  
Sesame Chili Aioli

\*- These items may be served raw, or undercooked, consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES OR FOOD SENSITIVITIES PRIOR TO YOUR ORDER.

**3% Service Charge Will Be Added To Your Check**

**5- COURSE CHEF'S TASTING MENU 100PP**  
*+ wine pairing 50 pp*

**HOUSE MADE SOURDOUGH BREAD WITH GARLIC KELP BUTTER 6**

## LARGE PLATES

**ROASTED SEACOAST MUSHROOMS 31**  
Royal Trumpet, Lion's Mane, Maitake,  
Black Pepper Mole, Salsa Verde, Mushroom Chips

**GREEN CRAB BOUILLABAISSE 35**  
Sea Scallop, Seared Black Bass, Maine Mussels,  
Rouille and House-Made Sourdough Toast  
*\*F/V Carly Grace, F/V Green Dragon*

**LOCAL FLUKE A LA PLANCHA\* 34**  
Carrot Bergamot Puree, English Peas, Fava Beans  
Ramps, Ginger Chive, Green Curry Emulsion  
*\*F/V Gabby G*

**14 DAY AGED ROHAN DUCK\* 43**  
Pickled Cherries, Rhubarb, Duck Fried "Rice",  
Chili Garlic Crispy

**PAINTED HILLS BEEF STRIP LOIN\* 6oz 37**  
Seacoast Mushroom, Potato Mille Feuille,  
Shishitos, Bearnaise Espuma

**ROASTED ORGANIC CHICKEN 32**  
Chicken Fat Potatoes, Asparagus, Salsa Verde

**"SWEATA WEATHA" BURGER\* 24**  
Bacon Shallot Jam, Maitake Mushroom, Dijonaise, Arugula,  
"Fight For The Right" (Whale) Blue Cheese, Crispy Onions

## SMALL

**SPRING SALAD 13**  
Little Gem, Radish, Sugar Kelp Vinaigrette,  
Crispy Garlic

**SMOKED LION'S MANE MUSHROOM 15**  
Spiced Gastrique, Parsley Puree, Rosemary

**FLUKE CRUDO 15**  
Lime, Espelette, Corriander, Fava Beans,  
Chervil Blossom  
*\*Add Pearl Street Caviar Bump +8  
\*F/V Gabby G*

**ROASTED BEETS 13**  
Pistachio Dukkah, Coconut Sugar Yogurt,  
Lemon Vinaigrette, Fine Herbs

**STEAK TARTARE 17**  
Potato Mille Feuille, Onion, Parsley, Capers  
*add Pearl Street Caviar Bump +8*

## PASTA

**SQUID INK SPAGHETTI 15/30**  
Maine Mussels, Harissa, Sugar Kelp Gremolata

**BUCATINI MUSHROOM 15/30**  
Seacoast Mushrooms, Mushroom Cream,  
Ramps, Sherry, Fine Herbs

**RICOTTA GNOCCHI 15/30**  
Braised Duck Ragu, Stewed Tomato, Sage



Executive Chef: David Standridge

Executive Sous Chef: Michael McHugh

MAY 12th, 2024