

Snacks

MINI LOBSTER ROLL 8ea
Lemon Mayo, Summer Herbs, Japanese Chili Powder

SMOKED CLAM DIP 10
Old Bay Chips, Smoked Clam Dip, Espellete Pepper

BEET PICKLED DEVILED EGGS 3ea
Crispy Clam, Cilantro

BLISTERED SHISHITOS 7
Togarashi Sauce, Lemon Powder

Raw

OYSTERS: MYSTIC CT 2ea
Pink Peppercorn Mignonette

CHILLED HALF LOBSTER 18
Old Bay Chips, Lemon Aioli

YELLOWFIN TUNA TARTAR "IN A JAR" 15
Locally Landed Yellow Fin, Avocado, Old Bay Chips

Veggies

HEIRLOOM TOMATOES 11
Whipped Ricotta, Herbs from the Garden

EGGPLANT "ZAALOUK" 12
Taproot Farm Eggplant, Braised with Tomato and Spices, Slow Cooked Farm Egg, Herb Salad, Preserved Lemon

SUGAR BABY WATERMELON AND PEACH SALAD 11
Lemon and Jalapeno Powder, Endive, Purslane, Herb Oils

First

HEIRLOOM TOMATO GAZPACHO 10
Greek Yogurt, Buttery Croutons, Basil from the Garden

ROASTED OYSTERS 16
Garlic Scape Butter and Lime

HOUSE MADE BUCCATINI 12/24
Creamy Zucchini Sauce, Charred Heirloom Squash, Fine Herbs

SEARED LOCAL SCALLOP 16
Pickled Peaches, Corriander, Ginger

Second

SEARED LOCAL YELLOWFIN LOIN 29
Kombu Bluberry Mole, Picked Native Blueberries

ROASTED HERITAGE CHICKEN 24
Little Gem Lettuce, Chicken Fat Potatoes

LOCAL FLUKE ON THE BONE 28
Heirloom Squash and Blossoms, Boullibaise Sauce

JOYCE FARMS GRASS FED 8OZ FLAT IRON STEAK 31
Shishito Peppers, Crispy Potatoes, Black Pepper Mole



Dinner 8/2/2020

@shipwrightsdaughter

Executive chef: David Standridge

theshipwrightsdaughter.com

please inform your server if you or anyone in your party has a food allergy before ordering.

* - these items may be served raw, or uncooked. consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness