

# STARTERS

<b>MARYLAND STYLE CRAB CAKE</b>	<b>\$15</b>
<b>FRIED CALAMARI</b> Served with marinara sauce and basil aioli.	<b>\$12</b>
<b>CRESCENT FARMED ASIAN DUCK WINGS</b> Asian glaze, sesame seeds and wasabi sour cream.	<b>\$13</b>
<b>CACHAPAS (GFO)</b> Corn pancakes, Black Bean Salsa, queso fresco and avocado crema.	<b>\$13</b>
<b>GRILLED OYSTERS (GFO)</b> ½ Dozen oysters grilled with an herb butter.	<b>\$16</b>
<b>NANTUCKET CHARCUTERIE BOARD (FOR 2)</b> a Chef's selection of curated cheeses and cold meats.	<b>\$25</b>
<b>FRIED SHRIMP</b> Served with a Celery Root and Apple Slaw.	<b>\$14</b>
<b>SOUPE DU JOUR</b> Ask your server for our soup of the day. M/P	
<b>TUNA POKE (GFO)</b> Raw Tuna, mango, cucumber, seaweed, marinated in a asian dressing.	<b>\$15</b>
<b>RAW OYSTERS</b> ——— ½ DOZEN - \$15      DOZEN - \$28	
<b>LITTLE NECK CLAMS</b> — ½ DOZEN - \$12      DOZEN - \$22	

## LUNCH CORNER

<b>LOBSTER ROLL</b> Traditional lobster salad in a butter roll.	<b>M/P</b>
<b>*NOLA STYLE BURGER</b> Bourbon cheese sauce. <i>add fried egg \$2 add bacon \$2</i>	<b>\$17</b>
<b>CHICKEN WRAP</b> Grilled Chicken, mixed greens in a light white wine dressing, tomatoes and cucumber.	<b>\$15</b>
<b>MAHI MAHI TACOS</b> Topped with jicama slaw, guacamole, chipotle aioli, served with fried plantains.	<b>\$18</b>
<b>CRAB CAKE SANDWICH</b> Crab Cake on a burger roll with tomato, lettuce and basil aioli.	<b>\$21</b>

## SALADS

<b>BEETS &amp; SHIITAKE</b> Mixed Greens, Roasted Shiitake mushrooms, Goat Cheese, Shave Carrots, Candie Walnuts in a Balsamic Vinagrette.	<b>\$15</b>
<b>APPLE KALE SALAD</b> Baby Kale, Dried Cranberries, sliced almonds, Honey Crisp Apple, toasted parmesan in a creamy apple dressing.	<b>\$14</b>
<b>BURRATA CAPRESE</b> Tomatoes, mixed greens, aged balsamic, basil and lemon oil.	<b>\$16</b>

*ADD:*  
**CHICKEN \$6 - SALMON OR SHRIMP \$9**

PLEASE NOTE THERE IS A 3.9% PROCESSING CHARGE ADDED TO ALL CREDIT CARDS PURCHASES

\*These items are cooked to your liking. Consuming raw or undercooked meat, shellfish, fish, or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Please notify your server with any Food Allergies or Concerns - Thank you!

# ENTREES

<b>CRAB CRUSTED SALMON</b>	<b>\$32</b>
Lemon Scented basmati rice and seasonal vegetables in a grapefruit beurre blanc sauce.	
<b>DAY BOAT SCALLOPS (GFO)</b>	<b>\$31</b>
Corn Risotto and Aged Balsamic.	
<b>GRILLED SHRIMP</b>	<b>\$27</b>
Pearl Couscous and Mediterranean Vegetables with a herb vinaigrette.	
<b>SWORDFISH (GFO)</b>	<b>\$32</b>
Mashed Potatoes, seasonal vegetables, marjoram sauce, topped with cherry tomatoes.	
<b>CREAMY PAPPARDELLE (GF PASTA +\$3)</b>	<b>\$32</b>
Lobster, Shrimp, Leeks, Bacon, heirloom tomatoes and Arugula.	
<b>*LONG ISLAND DUCK (GFO)</b>	<b>\$30</b>
Crescent Farm Blackened and Roasted duck, sweet potatoes mashed, vegetables, mustard demi.	
<b>BRAISED SHORT RIBS (GFO)</b>	<b>\$38</b>
Boneless Short Ribs Served with Pea Rissotto.	

# SIDE DISHES

<b>LOBSTER MASHED POTATOES</b>	<b>\$18</b>
Creamy mashed potatoes with Maine Lobster.	
<b>TRUFFLE FRENCH FRIES</b>	<b>\$10</b>
Served with parmesan cheese and roasted garlic.	
<b>SEASONAL VEGETABLES</b>	<b>\$9</b>
<b>CORN RISOTTO</b>	<b>\$13</b>
<b>LOBSTER MAC AND CHEESE</b>	<b>\$18</b>

# DESSERTS

TIRAMISU  
CHOCOLATE DECADENCE  
SIGNATURE ICE CREAM SUNDAE  
RASPBERRY CHEESECAKE

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# BRUNCH

SATURDAY & SUNDAY: 11AM - 2:30PM

- BREAKFAST ROLLS** **\$7**  
A basket of 3 different flavored warm breads served with herb butter and jam.
- EGGS ANY STYLE** **\$14**  
*ADD: AVOCADO-\$4, CHEESE-\$1.50.*  
Organic Eggs made to your liking, served with home fries, toast and sausage, bacon or Canadian bacon.
- SHRIMP & LOBSTER HASH EGGS (GFO)** **\$17**  
Sunny side up eggs over a lobster and shrimp hash topped with Hollandaise Sauce.
- BREAKFAST TACOS** **\$16**  
scrambled eggs, chorizo and black beans, topped with pico de gallo, avocado crema and queso fresco in flour tortilla.
- NANTUCKET FEAST** **\$17**  
2 over easy eggs, thick cut canadian bacon and Sausage with home fries.
- AVOCADO "BENNY" TOAST** **\$16**  
Poached eggs over an avocado crema, English Muffin Toast, Canadian Bacon topped with Hollandaise Sauce and Home Fries.
- WILD MUSHROOMS OMELETTE** **\$17**  
Tomatoes, arugula, red onion and truffle oil topped with cheese sauce.
- BELGIAN WAFFLE** **\$13**  
Topped with fresh Strawberries and Banana served with fresh whipped cream and maple syrup.

## BRUNCH DRINKS

- BOTTOMLESS DRINKS** **\$16**  
Choice of Mimosas or Poinsettas
- SUNRISE SUMMER MIMOSA** **\$9**  
Champagne, Strawberry Puree, splash pineapple juice.
- APEROL SPRITZER** **\$12**  
Aperol, Prosecco topped with club soda
- SANGRIA — GLASS - \$9**  
Red, White, Mango, Passionfruit, Blackberry, or Strawberry
- SIGNATURE LOBSTER BLOODY MARY** **\$17**  
Vodka, Old Bay rim, pepperoncini, olive, Baby Gherkin, brown sugar bacon, and a Lobster.

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