

# 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 (GFO)</b> Asian glaze, sesame seeds and wasabi sour cream.	<b>\$13</b>
<b>VEGGIE FLATBREAD</b> Basil aioli, baby spinach, goat cheese, Shiitake mushrooms, Cherry tomatoes.	<b>\$13</b>
<b>GRILLED OYSTERS (GFO)</b> ½ Dozen oysters grilled with an herb butter.	<b>\$16</b>
<b>BAKED CLAMS</b> Chopped clams, bacon, bread crumbs.	<b>\$13</b>
<b>NANTUCKET CHARCUTERIE BOARD (FOR 2)</b> a Chef's selection of curated cheeses and cold meats.	<b>\$25</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, avocado, seaweed, marinated in a asian dressing and mango aioli.	<b>\$16</b>

## FOR THE TABLE

<b>BASKET OF BREAD</b> A basket of savory and sweet flavored warm breads served with herb butter and jam.	<b>\$8</b>
<b>SWEET CREPES</b> Ask your server for our selection of sweet crepes	<b>\$11</b>
<b>FRENCH TOAST BITES</b> served with fresh fruit and maple syrup.	<b>\$12</b>

## LUNCH CORNER

<b>LOBSTER ROLL</b> Traditional lobster salad in a butter roll and french fries.	<b>M/P</b>
<b>NANTUCKET BURGER</b> American Cheese, lettuce and tomato with French fries. (V)"Impossible" Burger extra \$4	<b>\$17</b>
<b>CHICKEN SANDWICH</b> Grilled chicken, white cheddar cheese, mixed greens, tomatoes, Chipotle and Avocado aioli on a ciabatta bread with french fries.	<b>\$17</b>
<b>GRILL VEGGIE SANDWICH</b> Grilled veggies with Vermont white cheddar cheese and balsamic glazed on a marble rye bread and french fries.	<b>\$16</b>
<b>CRAB CAKE SANDWICH</b> Crab Cake on a burger roll with tomato, lettuce and basil aioli and french fries.	<b>\$22</b>
<b>MAHI MAHI TACOS</b> Topped with jicama slaw, guacamole, chipotle aioli, served with plantains.	<b>\$18</b>

## SALADS

<b>BURRATA SALAD</b> Mixed Greens, sundried tomatoes, toast points, balsamic reduction and organic olive oil.	<b>\$16</b>
<b>CAESAR "LOADED" CHICKEN</b> Romaine lettuce, shaved parmesan, croutons, chickpeas, apples and avocado in a home-made Caesar dressing. Served with grilled chicken.	<b>\$22</b>
<b>WATERMELON</b> Spinach, pecans, feta cheese, cucumbers heirloom baby tomatoes, champagne vinaigrette.	<b>\$15</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!

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<b>RAW OYSTERS</b> ——— ½ DOZEN - \$15 DOZEN - \$28	
<b>LITTLE NECK CLAMS</b> — ½ DOZEN - \$12 DOZEN - \$22	

## BURGERS AND MORE

<b>LOBSTER ROLL</b> Traditional lobster salad in a butter roll and french fries.	<b>M/P</b>
<b>NANTUCKET BURGER</b> American Cheese, mix greens and tomatoes with French Fries. Add Bacon \$2.50, fried egg \$2.50, Avocado \$4 Make it Vegetarian or Vegan IMPOSSIBLE BURGER (Extra \$4)	<b>\$17</b>
<b>MAHI MAHI TACOS</b> Topped with jicama slaw, guacamole, chipotle aioli, served with plantains.	<b>\$18</b>
<b>SALADS</b>	
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# ENTREES

<b>CRAB CRUSTED SALMON</b>	<b>\$32</b>
Served with Basmati Rice asparagus in a beurre Blanc sauce.	
<b>SHRIMP AND SCALLOPS (GFO)</b>	<b>\$32</b>
over a Mediterranean couscous.	
<b>SEAFOOD PAELLA</b>	<b>\$36</b>
Yellow saffron rice with mussels, clams, shrimp, chicken, chorizo and a half lobster tail on top.	
<b>SWORDFISH (GFO)</b>	<b>\$32</b>
Served with Basmati Rice grilled asparagus topped with a pineapple salsa.	
<b>*GRILLED PORTERHOUSE STEAK (GFO)</b>	<b>\$36</b>
Served with grilled asparagus and caramelize onions.	
<b>SUMMER SEAFOOD PASTA (GF PASTA +\$3)</b>	<b>\$28</b>
Shrimp, Clams, Bay Scallops, heirloom tomatoes, spinach, Angel Hair Pasta in a light white wine garlic sauce.	
<b>*LONG ISLAND DUCK (GFO)</b>	<b>\$32</b>
Crescent Farm Roasted Duck with a Beach Plum sauce served parsnip pure.	
<b>BBQ BRAISED SHORT RIBS</b>	<b>\$34</b>
Served with mashed potatoes.	

# SIDE DISHES

<b>CORN RISOTTO</b>	<b>\$12</b>
<b>LOBSTER MASHED POTATOES</b>	<b>\$18</b>
<b>PARMESAN TRUFFLE FRENCH FRIES</b>	<b>\$10</b>
<b>SEASONAL VEGETABLES</b>	<b>\$9</b>
<b>GARLIC MASHED POTATOES</b>	<b>\$10</b>
<b>BRUSSELS SPROUTS</b>	<b>\$11</b>

# DESSERTS

TIRAMISU  
CARROT CAKE  
SIGNATURE ICE CREAM SUNDAE

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# BREAKFAST AND BRUNCH

**EGGS ANY STYLE** **\$14**

*ADD: AVOCADO-\$4, CHEESE-\$1.50. EGG WHITES EXTRA \$2  
SPINACH \$2.50 CROISSANT-\$3.50 TOMATOES-\$2.00 PEPPERS OR  
ONIONS \$1.50 SIDE PANCAKE-\$4.00*

Organic Eggs made to your liking, served with home fries, toast and sausage, bacon or Canadian bacon.

**BREAKFAST TACOS** **\$16**

scrambled eggs, chorizo and black beans, topped with pico de gallo, avocado crema and queso fresco in flour tortilla.

**SHRIMP & LOBSTER HASH EGGS (GFO)** **\$17**

Sunny side up eggs over a lobster and shrimp hash topped with Hollandaise Sauce.

**STEAK AND EGGS** **\$19**

Grilled Steak, over easy eggs and home fries topped with pico de gallo.

**BUTTERMILK PANCAKES** **\$10**

*ADD: 2 EGGS-\$5, CHEESE-\$1.50. BACON \$3.50 FRESH FRUIT -\$6  
BANANA \$2 CHOCOLATE CHIPS \$1 BLUEBERRY \$3*

Homemade buttermilk pancakes served with butter and Canadian maple syrup.

**AVOCADO "BENNY" TOAST** **\$16**

Poached eggs over an avocado crema, English Muffin Toast, Canadian Bacon topped with Hollandaise Sauce and Home Fries.

**EGG CUPS (FLOURLESS BAKE EGGS)** **\$13**

Served with home fries.

- Spinach and Feta.
- Canadian Bacon and Cheese.

**FRESH FRUIT BELGIAN WAFFLE** **\$13**

Topped with fresh berries and bananas served with fresh whipped cream and maple syrup.

## BREAKFAST SIDES

**BACON \$4**

**CANADIAN BACON \$4**

**SAUSAGE LINK \$4**

**TOAST BREAD \$3**

**AVOCADO \$5**

**ENGLISH MUFFIN \$3**

**CROISSANT \$4.50**

**HOME FRIES \$5**

**PANCAKES \$6**

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