

# Nantucket's Restaurant Port Jefferson

## Dinner Menu

### STARTERS

<b>Fried Calamari</b>	\$14	<b>Long Island Duck Wings</b>	\$15
Marinara sauce and Basil aioli		asian glaze, sesame seeds, wasabi sour cream.	
<b>Lamb Meat Balls</b>	\$14	<b>Grilled Oysters</b>	\$15
Smoked aged gauda cheese, lamb mushrooms jus.		home made herb butter.	
<b>Goat Cheese Flatbread</b>	\$13	<b>Baked Clams</b>	\$14
mushrooms, cherry tomatoes, spinach, basil aioli, balsamic glazed.		chopped clams, bacon, bread crumbs.	
<b>Charcuterie Board (for 2)</b>	\$26	<b>Soupe du jour</b>	M/K
Chef's selection of curated cheeses and cold meats.		Chef's daily selection..	

### SALADS

Chicken \$6 Salmon or Shrimp \$9

<b>Boston Bibb Salad</b>	\$14	<b>Harvest Salad</b>	\$16
poached pear, feta cheese, dried cranberries, sliced almonds, champagne vinaigrette.		mixed greens, cherry tomatoes, candied pecans, mixed beets, fried goat cheese balsamic vinaigrette.	

### LIGHT BITES

up charge for changes and substitutions

<b>Lobster Roll</b>	M/P	<b>*Burger</b>	\$18	<b>Grilled Tacos</b>	\$20
lobster salad, butter roll, french fries.		american cheese, mix greens, tomato, french fries.		Mahi Mahi/Chicken/Skirt Steak jicama slaw, guacamole creme, chipotle aioli, side platains.	

### PASTAS

Gluten Free Pasta + \$3

<b>Lobster Mac &amp; Cheese</b>	\$18	<b>Tres Mushrooms</b>	\$24
home made cheese sauce, cavapatti pasta.		light white wine creamy reduction, campanelle pasta.	
<b>Seafood Linguini</b>	\$32		
Shrimp, little neck clams, bay scallops, heirloom tomatoes, spinach, white wine garlic.			

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

*\*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 note there is a 3.9% processing charge added to all credit cards purchases

# Nantucket's Restaurant Port Jefferson

## Lunch Menu

### STARTERS

<b>Fried Calamari</b>	\$14	<b>Long Island Duck Wings</b>	\$15
Marinara sauce and Basil aioli		asian glaze, sesame seeds, wasabi sour cream.	
<b>Lamb Meat Balls</b>	\$14	<b>Grilled Oysters</b>	\$15
Smoked aged gauda cheese, lamb mushrooms jus.		home made herb butter.	
<b>Goat Cheese Flatbread</b>	\$13	<b>Baked Clams</b>	\$14
mushrooms, cherry tomatoes, spinach, basil aioli, balsamic glazed.		chopped clams, bacon, bread crumbs.	
<b>Charcuterie Board (for 2)</b>	\$26	<b>Soupe du jour</b>	M/K
Chef's selection of curated cheeses and cold meats.		Chef's daily selection..	

### SALADS

Chicken \$6 Salmon or Shrimp \$9

<b>Boston Bibb Salad</b>	\$14	<b>Harvest Salad</b>	\$16
poached pear, feta cheese, dried cranberries, sliced almonds, champagne vinaigrette.		mixed greens, cherry tomatoes, candied pecans, mixed beets, fried goat cheese balsamic vinaigrette.	

### LIGHT BITES

up charge for changes and substitutions

<b>Lobster Roll</b>	M/P	<b>*Burger</b>	\$18	<b>Grilled Tacos</b>	\$20
lobster salad, butter roll, french fries.		american cheese, mix greens, tomato, french fries.		Mahi Mahi/Chicken/Skirt Steak jicama slaw, guacamole creme, chipotle aioli, side platains.	
<b>Chicken Sandwich</b>	\$20	<b>Lunch Special</b>	M/P		
White cheddar cheese, tomatoes, mixed greens, chipotle aioli, avocado creme, french fries.		Chef's daily selection.			

### PASTAS

Gluten Free Pasta + \$3

<b>Lobster Mac &amp; Cheese</b>	\$18	<b>Tres Mushrooms</b>	\$24
home made cheese sauce., cavapatti pasta.		light white wine creamy reduction, campanelle pasta.	
<b>Seafood Linguini</b>	\$32		
Shrimp, little neck clams, bay scallops, heirloom tomatoes, spinach, white wine garlic.			

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# Nantucket's Restaurant Port Jefferson

## Brunch Menu

### FOR THE TABLE

<b>Basket of Bread</b>	\$8	<b>French Toast Bites</b>	\$12
savory and sweet warm breads.		Fresh fruit, cinnamon and syrup.	

### BRUNCH

<b>Eggs Any Style (GFO)</b>	\$14	<b>Shrimp &amp; Lobster Hash (GFO)</b>	\$20
Organic eggs, home fries, toast, bacon or sausage.		Sunny side up eggs, hollandaise sauce.	
<b>Breakfast Taco</b>	\$16	<b>*Grilled Steak and Eggs (GFO)</b>	\$21
scramble eggs, chorizo, black bean pico de gallo, flour tortilla, home fries.		Over easy eggs, pico de gallo, home fries.	
<b>Buttermilk Pancakes</b>	\$12	<b>Mediterranean Omellet (GFO)</b>	\$17
butter and syrup. Add bananas, blueberries, chocolate chips. \$2.50		Spinach, tomatoes, peppers, onions, feta cheese, home fries.	
<b>Flourless Bake Egg Cups (GFO)</b>	\$14	<b>Avocado Benny Toast</b>	\$17
Spinach and feta cheese, home fries.		English muffin, avocado creme, Canadian bacon, poached eggs, hollandaise sauce, home fries.	
<b>Belgian Waffle</b>	\$13		
topped with fresh fruit.			

### BRUNCH SIDES

<b>Applewood Bacon</b>	\$6	<b>Avocado</b>	\$6
<b>Canadian Bacon</b>	\$6	<b>Home Fries</b>	\$6
<b>Toast</b>	\$3	<b>Sausage Link</b>	\$6
<b>Cheese</b>	\$3	<b>Side Pancake</b>	\$5

### SIDES

<b>Butternut Squash &amp; Mushroom Risotto</b>	\$13	<b>Sauteed Cipolini Onions and Mushrooms</b>	\$8
<b>Lobster Mashed Potatoes</b>	\$16	<b>Seasonal Vegetables</b>	\$9
<b>Brussels Sprouts</b>	\$9	<b>Whipped Creamy Mashed Potatoes</b>	\$10
<b>Parmesan Truffle French Fries</b>	\$10	<b>Wild or Basmati Rice</b>	\$7

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# Nantucket's Restaurant Port Jefferson

## Dinner Menu

### SEAFOOD

<b>Crab Crusted Salmon</b>	\$34	<b>Seafood Paella (GFO)</b>	\$34
served with lemon basmati rice, vegetables and beurre blanc sauce.		Yellow saffron rice, chorizo, mussels, clams, shrimp, half lobster tail.	
<b>*Fish of the day</b>	M/P	<b>Shrimp and Scallops (GFO)</b>	\$32
ask for a daily selection.		buttersquash and mushrooms risotto, aged balsamic.	

### MEAT

<b>*Grilled Skirt Steak</b>	\$29.95	<b>*American Rack of Lamb</b>	\$32.95
topped with sauteed mushrooms.		aged balsamic mint glazed.	
<b>*Crescent Farms Duckling</b>	\$29.95	<b>*Bershire Pork Chop</b>	\$32.95
beach plum sauce.		caramelized apples.	
<b>Braised Short Ribs</b>	\$29.95	<b>*Grilled Shell Steak</b>	\$32.95
organic merlot reduction.		crispy onions strings.	

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### SIDES

<b>Butternut Squash &amp; Mushroom Risotto</b>	\$13	<b>Sauteed Cipolini Onions and Mushrooms</b>	\$8
<b>Lobster Mashed Potatoes</b>	\$15	<b>Seasonal Vegetables</b>	\$9
<b>Brussels Sprouts</b>	\$9	<b>Whipped Creamy Mashed Potatoes</b>	\$8
<b>Parmesan Truffle French Fries</b>	\$10	<b>Wild or Basmati Rice</b>	\$7

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