

Nantucket's Restaurant Port Jefferson

Starters Menu

STARTERS

Fried Calamari	\$14	Long Island Duck Wings	\$15
Marinara sauce and Basil aioli.		asian glaze, sesame seeds, wasabi sour cream.	
Mango Habanero Wings	\$14	Grilled Oysters	\$15
Spicy and sweet chicken wings, blue cheese.		home made herb butter.	
Lump Crab Cake	\$16	Tuna Poke	\$17
basil aioli, balsamic glaze.		Avocado, mango, cucumber in a soy and sesame dressing topped with seaweed salad	
Goat Cheese Flatbread	\$13	Baked Clams	\$14
mushrooms, cherry tomatoes, spinach, basil aioli, balsamic glaze.		chopped clams, bacon, bread crumbs.	
Charcuterie Board (for 2)	\$28	Soupe du jour	M/K
Chef's selection of curated cheeses and cold meats.		Chef's daily selection.	

SALADS

Chicken \$6 Salmon or Shrimp \$9

Grilled Peach Feta	\$16	Caesar Salad	\$13	Arugula Salad	\$16
mixed greens, cherry tomatoes, almonds in a light "Amazing Olive" peach white balsamic vinegar.		romaine lettuce, parmesan cheese and croutons with a homemade caesar dressing.		Orange and grapefruit segments, pecans, dry cranberry, radish, gorgonzola cheese in a citrus creamy dressing.	

TACO CORNER

2 flour tortillas tacos per order, served with sweet plantains

Steak Tacos	\$24	Shrimp Tacos	\$22
pico de gallo, lettuce, cholula aioli.		roasted corn, mango salsa, queso fresco	
Mahi Mahi Tacos	\$21	Chicken Tacos	\$18
jicama slaw, chipotle aioli, guacamole.		lettuce, creamy cilantro sauce, pico de gallo.	

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

Brunch Menu

LIGHT BITES

Lobster Roll	m/k	Chicken Sandwich	\$20
Lobster Salad or Butter Lobster, brioche roll.		white cheddar cheese, mix greens, guacamole and chipotle aioli.	
Fish and Chips	\$22	Pan Seared Salmon	\$24
fresh beer batter fish and french fries.		served with asparagus and topped with mango salsa.	
*Burger	\$19	Crab Burger	\$22
american cheese, mix greens, tomato, french fries.		crab meat patty, lettuce, tomato basil aioli.	

FOR THE TABLE

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

BRUNCH

Eggs Any Style (GFO)	\$14	Shrimp & Lobster Hash (GFO)	\$20
Organic eggs, home fries, toast, bacon or sausage.		Sunny side up eggs, hollandaise sauce.	
Breakfast Taco	\$16	*Grilled Steak and Eggs (GFO)	\$21
scramble eggs, chorizo, black bean pico de gallo, guacamole, queso fresco, flour tortilla, home fries.		Over easy eggs, pico de gallo, home fries.	
Buttermilk Pancakes	\$12	Egg BLT Sandwich	\$19
butter and syrup. Add bananas, blueberries, chocolate chips. \$2.50		over medium eggs, applewood bacon, lettuce, tomato with sriracha aioli on a brioche roll.	
Poach Eggs	\$14	Mediterranean Omelette (GFO)	\$17
2 soft poach eggs served over a creamy mushroom polenta.		Spinach, tomatoes, peppers, onions, feta cheese, home fries.	
Belgian Waffle	\$13	Avocado Benny Toast	\$17
topped with fresh fruit.		English muffin, avocado, Canadian bacon, poached eggs, hollandaise sauce, home fries.	

Brunch Sides

Applewood Bacon	\$6	Avocado	\$6
Canadian Bacon	\$6	Home Fries	\$6
Toast or English Muffin	\$3	Sausage Links	\$6
Cheese	\$3	Side Pancake	\$5

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Dinner Menu

LIGHT BITES

all served with french fries
up charge for changes and substitutions

Lobster Roll M/P
lobster Salad or Butter Lobster,
brioche roll.

Fish and Chips \$22
fresh beer butter fish and french
fries.

***Burger** \$19
american cheese, mix greens,
tomato, french fries.

Chicken Sandwich \$20
white cheddar cheese mix greens,
guacamole and chipotle aioli.

Pan Seared Salmon \$24
served with asparagus and
topped with mango salsa.

Crab Burger \$22
Crab meat patty, lettuce,
tomato basil aioli.

SEAFOOD

Crab Crusted Salmon \$35
served with lemon basmati rice, vegetables
and beurre blanc sauce.

***Fish of the day** M/P
ask for a daily selection.

Seafood Summer Pasta \$32
New Zeland clams, shrimp and bay scallops,
spinach and cherry tomatoes over an angel
hair pasta in a light white wine sauce.

Seafood Paella (GFO) \$36
yellow safron rice, chorizo, mussels, clams,
shrimp, half lobster tail.

Shrimp and Scallops (GFO) \$32
corn and asparagus risotto, aged balsamic.

Lobster Mac & Cheese \$34
homemade creamy cheese sauce served
with lobster meat topped with panko crumbs.

MEAT

all served with mashed potatoes

***Crescent Farms Duckling** \$32.95
beach plum sauce

Braised Short Ribs \$32.95
beef demi-glace

***Grilled Skirt Steak** \$35.95
topped with sauteed mushrooms.

***Grilled Shell Steak** \$35.95
crispy onion strings

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