

Nantucket's Restaurant Port Jefferson

Starters Menu

all changes and substitutions may be subject to different pricing in your meal.

STARTERS

Fried Calamari	\$14	Long Island Duck Wings	\$15
Marinara sauce and Basil aioli.		asian glaze, sesame seeds, with wasabi sour cream.	
Jumbo Coconut Shrimp	\$16	Grilled Oysters (GFO)	\$16
fried jumbo shrimp in a coconut crust.		homemade herb butter.	
Lump Crab Cake	\$16	Baked Clams	\$14
basil aioli, balsamic glaze.		chopped clams, bacon, and bread crumbs.	
Cheese Prosciutto Flatbread	\$15	Soup du jour	M/P
garlic, fontina cheese, arugula, prosciutto, basil and balsamic glazed.		Ask your server for our daily selection.	
Charcuterie Board (for 2)	\$28	Sauteed Mussels (GFO)	\$14
Chef's selection of curated cheeses and cold meats.		Ask your server for our daily selection.	
Raw Bar	M/P	Pan Seared Scallops (GFO)	\$17
Ask your server for our daily selection. of clams, oysters and more.		roasted corn puree, bacon bits, microgreens.	

SALADS

Chicken \$6 Salmon or Shrimp \$9

Beet Goat Cheese Salad	\$16	Arugula Apple Salad	\$16
mixed greens, beets, goat cheese and candied walnuts in a champagne vinaigrette.		apple, gorgonzola cheese, pumpkin seeds and dry cranberry in a apple cider vinaigrette.	
Caesar Salad	\$13	Thai Shrimp Salad	\$19
romaine lettuce, parmesan cheese and croutons with a homemade caesar dressing.		arugula, soba noodles, carrots, scallions, hard boiled egg, sesame seeds, cashew, peanut butter dressig.	

18% gratuity is applied to parties of six or more

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

Menu

LUNCH CORNER

AVAILABLE ALL DAY

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Trinity Mushroom Pasta in a creamy sauce with Pappardelle pasta, parmesan and parsley.	\$26	*Nantucket Burger sauteed mushrooms, onions and swiss cheese, french fries.	\$21
Steak Tacos pico de gallo, lettuce, cholula aioli.	\$24	Lump Crab Burger crab meat patty, lettuce, tomato basil aioli and french fries.	\$24
Mahi Mahi Tacos jicama slaw, chipotle aioli, guacamole.	\$21		
Shrimp Tacos roasted corn, mango salsa, queso fresco	\$22	Grilled Chicken Sandwich white cheddar cheese, mix greens, avocado, chipotle aioli.	\$21
Lobster Roll Lobster Salad or Buttered Lobster, brioche roll and french fries.	M / P	Fresh Mozzarella Sandwich tomatoes, basil and balsamic glazed in a butter garlic multigrain bread. add prosciutto \$5	\$18

SEAFOOD

Crab Crusted Salmon served with lemon basmati rice, vegetables and burre blanc sauce. NO crab meat crust (\$26) (GFO)	\$35	Pan Seared Shrimp (GFO) butternut squash risotto, balsamic glazed. add Sea Scallops \$8	\$32
Pan Seared Swordfish (GFO) served with parsnip puree and a lemon sauce.	\$34	Seafood Paella(GFO) Yellow saffron rice, chorizo, mussels, clams, shrimp and half lobster tail	\$36
Creamy Seafood Tomato Pasta (GFO) shrimp, lobster meat, bay scallops and lump crab meat with a Campanelle pasta.	\$36	Lobster Mac & Cheese (GFO) Homemade creamy cheese sauce served with lobster meat topped with panko crumbs	\$34

MEATS

All served with mashed potatoes

*Crescent Farms Duckling Beach plum sauce.	\$34.95	*Grilled Skirt Steak Topped with sauteed mushrooms.	\$34.95
Braised Short Ribs Beef demi-glaze.	\$32.95	*From the Land Special our chef's daily selection of grass fed meats.	M/P

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Nantucket's Restaurant Port Jefferson

Brunch Menu

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LUNCH CORNER

Trinity Mushroom Pasta (GFO) \$26 in a creamy sauce with Pappardelle pasta, parmesan and parsley.	*Nantucket Burger \$20 sauteed mushrooms, onions and swiss cheese, french fries.
Steak Tacos \$24 pico de gallo, lettuce, cholula aioli.	Lump Crab Burger \$24 crab meat patty, lettuce, tomato basil aioli and french fries.
Mahi Mahi Tacos \$21 jicama slaw, chipotle aioli, guacamole.	Grilled Chicken Sandwich \$21 white cheddar cheese, mix greens, avocado, chipotle aioli.
Shrimp Tacos \$22 roasted corn, mango salsa, queso fresco	Fresh Mozzarella Sandwich \$18 tomatoes, basil and balsamic glazed in a butter garlic multigrain bread. add prosciutto \$5
Lobster Roll M/P Lobster Salad or Buttered Lobster, brioche roll and french fries.	

FOR THE TABLE

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

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