

Nantuckets Restaurant Port Jefferson

All Day Menu

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

STARTERS

| | | | |
|--|------|---|------|
| Fried Calamari Marinara sauce and Basil aioli. | \$15 | Long Island Duck Wings asian glaze, sesame seeds, with wasabi sour cream. | \$16 |
| Baked Clams chopped clams, bacon, and bread crumbs. | \$15 | Grilled Oysters (GFO) homemade herb butter. | \$16 |
| Lump Crab Cake basil aioli, balsamic glaze. | \$17 | Mango Habanero Wings Served with blue cheese | \$15 |
| Nantuckets Flatbread home made pesto, burrata, arugula, heirloom tomatoes and balsamic glazed. | \$16 | Stuffed Squash Blossoms ricotta, fine herbs, orange blossom honey, red pepper coulais | \$16 |
| Charcuterie Board (for 2) Chef's selection of curated cheeses and cold meats. | \$30 | (*) Tuna Tartare raw tuna, asian dressing , avocado, cucumber | \$17 |

(*) Raw Bar

M/P

Ask your server for our daily selection. of clams, oysters and more.

SALADS

add Avocado \$6 /Chicken \$8/ Salmon or Shrimp \$12

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|---|------|---|------|
| Summer Salad (GFO) Arugula, pomegrante seeds, blood orange segments, candied walnuts and goat cheese with a citrus vinaigrette. | \$17 | Golden Corn Salad (GFO) boston bibb lettuce, peppers, tomatoes, golden corn, carrots, lemon vinaigrette, topped with tortilla strips. and queso fresco. | \$17 |
| Caesar Salad (GFO) romaine lettuce, parmesan cheese and croutons with a homemade caesar dressing. | \$14 | Peach Burrata (GFO) grilled local peaches, mixed greens, burrata cheese, peach balsamic | \$18 |

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

no itemized checks for parties of 5 +
no more than 6 credit cards per check.

18% gratuity is applied to parties of six or more

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

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All Day Menu

H A N D H E L D

AVAILABLE ALL DAY

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| | | | |
|--|-------|---|------|
| *Rice Blackend Steak Bowl | \$26 | *Nantucket Burger | \$23 |
| avocado, saffron rice, pico de gallo, lettuce, cholula lime cilantro sour cream. | | swiss cheese, caramelize apple and carrots and bacon and french fries. Beyond Burger (V) | |
| Lump Crab Burger | \$24 | Grilled Chicken Sandwich | \$21 |
| crab meat patty, lettuce, tomato basil aioli and french fries. | | white cheddar cheese, tomato, avocado, smoke jalapeno aioli and french fries. | |
| Shrimp Tacos | \$22 | Mahi Mahi Tacos | \$21 |
| roasted corn, mango salsa, queso fresco with side of sweet plantains. | | jicama slaw, chipotle aioli, guacamole. with side of sweet plantains. | |
| Lobster Roll | M / P | Fresh Mozzarella Sandwich (V) | \$18 |
| lobster salad or buttered lobster, brioche roll and french fries. | | tomatoes, pesto and balsamic glazed and side garden salad. add prosciutto \$5 | |

Substitute: Cole Slaw or House Salad \$3

Sweet Potatoes Fries \$5

S E A F O O D

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|---|-------|---|------|
| Crab Crusted Salmon | \$36 | Shrimp & Scallops (GFO) | \$39 |
| served with lemon basmati rice, vegetables and burre blanc sauce. | | English Pea Mascarpone Risotto, aged balsamic reduction. | |
| Seafood Paella(GFO) | \$34 | Pan Seared Salmon (GFO) | \$29 |
| Yellow saffron rice, chorizo, mussels, clams, shrimp and half lobster tail | | Quinoa, carrots, cashews and arugula salad in a honey mostard dressing. | |
| Catch of the day | M / P | Blackend Swordfish (GFO) | \$39 |
| Chef's daily special preparation. | | Asparagus topped with mango salsa. | |
| Summer Seafood Pasta (GFO +\$3) | \$36 | (* Pan Seared Tuna Steak | \$35 |
| shrimp, bay scallops and new zeland clams, in a white wine garlic sauce with angel hair pasta. add a lobster tail \$15 | | sesame crusted tuna, bok choy and pineapple teriyaki sauce. | |

M E A T S

All served with sweet potato mashed

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|---------------------------------------|------|--|------|
| *Crescent Farms Duckling (GFO) | \$38 | *Grilled Skirt Steak (GFO) | \$36 |
| Beach plum sauce. | | topped with onion straws | |
| Braised Short Ribs (GFO) | \$38 | *From the Land Special (GFO) | M/P |
| grilled asparagus | | our chef's daily selection of grass fed meats. | |

S I D E S

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|---|------|---------------------------------|------|
| Parmesan Truffle Fries | \$13 | English Pea Risotto | \$12 |
| Seasonal Vegetables | \$10 | Sweet Plantains | \$8 |
| Sweet Potato Fries | \$8 | Lobster Mac & Cheese | \$17 |
| Roasted Brussels Sprouts and Cipollini Onions. | \$12 | Sweet Potato Mashed | \$10 |

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Nantuckets Restaurant Port Jefferson

Brunch Menu

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LUNCH CORNER

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|---|--|
| *Rice Blackend Steak Bowl \$25 avocado, saffron rice, pico de gallo, lettuce, cholula lime cilantro sour cream. | *Nantucket Burger \$23 swiss cheese, caramelize apple and carrots and bacon and french fries. Beyond Burger (V) |
| Lump Crab Burger \$25 crab meat patty, lettuce, tomato basil aioli and french fries. | Grilled Chicken Sandwich \$21 white cheddar cheese, tomato, avocado, smoke jalapeno aioli and french fries. |
| Shrimp Tacos \$22 roasted corn, mango salsa, queso fresco with side of sweet plantains. | Mahi Mahi Tacos \$22 jicama slaw, chipotle aioli, guacamole. with side of sweet plantains. |
| Lobster Roll M/P lobster salad or buttered lobster, brioche roll and french fries. | Fresh Mozzarella Sandwich \$18 tomatoes, pesto and balsamic glazed and side garden salad. add prosciutto \$5 |

Substitute: Cole Slaw or House Salad \$3
Sweet Potatoes Fries \$5

BRUNCH

| | |
|--|---|
| Banana Bread French Toast \$13 walnuts, mascarpone whipped cream, caramel sauce and caramelize bananas. | French Toast Bites \$12 Fresh fruit, cinnamon and syrup. |
| Eggs Any Style (GFO) \$15 Organic eggs, home fries, toast, bacon or sausage. | Shrimp & Lobster Hash (GFO) \$21 Sunny side up eggs, hollandaise sauce. |
| Breakfast Taco \$17 scramble eggs, chorizo, black bean pico de gallo, guacamole, queso fresco, flour tortilla, home fries. | Avocado Benny Toast \$17 English muffin, avocado, Canadian bacon, poached eggs, hollandaise sauce, home fries. |
| Buttermilk Pancakes \$13 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 \$15 american, cheddar and swiss cheeses in a sourdough bread with french fries. | Mediterranean Omelette (GFO) \$17 Spinach, tomatoes, peppers, onions, feta cheese, home fries. |
| Belgian Waffle \$14 topped with fresh fruit. | *Grilled Steak and Eggs (GFO) \$22 Over easy eggs, pico de gallo, home fries. |

Brunch Sides

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

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