

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 sauteed tomatoes, mushrooms, and arugula, basil aioli goat cheese and balsamic glaze over a flatbread.	\$16	Fried Eggplant Bites eggplant, peppers, cheese, panko served with marinara sauce.	\$14
(*) Raw Bar Ask your server for our daily selection of clams, oysters and more.	M/P	Charcuterie Board (for 2) chef's selection of curated cheeses and cold meats.	\$30

SALADS

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

Beet Salad and Goat Cheese (GFO) mixed greens, candied walnuts, beets and goat cheese in a balsamic vinaigrette.	\$17	Poached Pear (GFO) boston bibb lettuce, gorgonzola cheese, toasted almonds, poached pear, dried cranberry in a champagne vinaigrette.	\$17
Caesar Salad romaine lettuce, parmesan cheese and croutons with a homemade caesar dressing.	\$14	Heirloom Tomatos Burrata (GFO) Arugula, heirloom cherry and sundried tomatoes, burrata cheese, pesto olive oil and balsamic glazed.	\$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.

Nantuckets Restaurant Port Jefferson

All Day Menu

Lunch Corner

AVAILABLE ALL DAY

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

*Rice Blackened Steak Bowl	\$26	*Nantucket Burger	\$23
avocado, saffron rice, black beans, pico de gallo, lettuce, cholula lime cilantro sour cream.		swiss cheese, caramelized onions, sauteed mushrooms and bacon. 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, chipotle 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	Mushroom Pasta	\$21
lobster salad or buttered lobster, brioche roll and french fries.		creamy mushroom sauce over parpadelle pasta.	

SEAFOOD

Seafood Paella(GFO)	\$36	Pan Seared Shrimp & Scallops (GFO)	\$39
yellow saffron rice, chorizo, peppers, mussels, clams, shrimp and half lobster tail		butternut squash mascarpone risotto, aged balsamic reduction.	
Seafood Pasta (GFO +\$3)	\$38	Pan Seared Salmon (GFO)	\$29
shrimp, crab meat and lobster meat, in a seafood vodka sauce with campanelle pasta.		served with a lemon cappers sauce, asparagus and mashed potatoes.	
Crab Crusted Salmon	\$35	Blackened Swordfish (GFO)	\$39
served with lemon basmati rice, vegetables and beurre blanc sauce.		served with parsnip puree and asparagus	
Linguini Clam White Sauce	\$26		
garlic white wine clam sauce, parsley and topped roasted plum tomatoes and panko crumbs over linguini.			

MEATS

All served with mashed potatoes

*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 weekly special	M/P
grilled asparagus		our weekly grass fed meat selection.	

SIDES

Parmesan Truffle Fries	\$13	Butternut Squash Risotto	\$12
Seasonal Vegetables	\$10	Sweet Plantains	\$8
Sweet Potato Fries	\$8	Lobster Mac & Cheese	\$17
Roasted Brussels Sprouts and Cipollini Onions.	\$12		

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, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Nantuckets Restaurant Port Jefferson

Brunch Menu

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

LUNCH CORNER

*Rice Blackened Steak Bowl \$25 avocado, saffron rice, black beans, pico de gallo, lettuce, cholula lime cilantro sour cream.	*Nantucket Burger \$23 swiss cheese, caramelize apple and onions, 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, chipotle 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 glaze 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, home fries.
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

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

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, fish or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.