

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		

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

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*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, 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, 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	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		

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Nantuckets Restaurant Port Jefferson

Brunch Menu

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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, caramelized onions, sauteed mushrooms, 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.	

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

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