

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	Hudson Valley 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. (Margharita style available)	\$16 M/P	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.		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 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. <i>Beyond Burger available (Vegan)</i>
Lump Crab Burger \$24 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 \$21 jicama slaw, chipotle aioli, guacamole. with side of sweet plantains.
Lobster Roll M / P lobster salad or buttered lobster, brioche roll and french fries.	Mushroom Pasta (Steak Tips +\$6) \$21 creamy mushroom sauce over parpadelle pasta.

SEAFOOD

Seafood Paella(GFO) \$39 yellow saffron rice, chorizo, peppers, mussels, clams, shrimp and half lobster tail.	Pan Seared Shrimp & Scallops (GFO) \$39 butternut squash mascarpone risotto, aged balsamic reduction.
Seafood Pasta (GFO +\$3) \$38 shrimp, crab meat and lobster meat, in a seafood vodka sauce with campanelle pasta.	Pan Seared Salmon (GFO) \$29 served with a whipped potato, bok choy in lemon capers sauce.
Crab Crusted Salmon \$35 served with lemon basmati rice, bok choy in beurre blanc sauce.	Swordfish (GFO) \$34 served with parsnip puree and asparagus
Linguini Clam White Sauce (GFO) \$26 garlic white wine clam sauce, parsley and topped roasted plum tomatoes and panko crumbs over linguini.	Catch of the day M / P daily selection of fresh caught seafood.

MEATS

*Hudson Valley Duckling (GFO) \$38 coconut basmati rice, bok choy in beach plum sauce.	*Grilled Skirt Steak (GFO) \$37 creamy potatoes Au Gratin and grilled asparagus.
Braised Short Ribs (GFO) \$38 garlic parmesan creamy polenta	*From the land weekly special M/P our weekly grass fed meat selection.

SIDES

Butternut Squash Risotto \$12	Parmesan Truffle Fries \$13
Seasonal Vegetables \$10	Sweet Plantains \$8
Roasted Brussels Sprouts and Cipollini Onions. \$12	Lobster Mac & Cheese \$17
Lobster Mashed Potatoes \$15	Parmesan Creamy Polenta \$12
Coconut Rice \$10	Spaghetti Squash \$10
Bok Choy \$10	

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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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