

# Nantuckets Restaurant Port Jefferson

## All Day Menu

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

### STARTERS

<b>Fried Calamari</b>	\$15	<b>Hudson Valley Duck Wings</b>	\$16
marinara sauce and basil aioli.		asian glaze, sesame seeds, with wasabi sour cream.	
<b>(*) Tuna Stacked</b>	\$19	<b>Grilled Oysters</b>	<b>(GF)</b> \$16
grade 1 sushi fresh marinated raw tuna, corn tortilla, avocado spread, teriyaki glaze, mango puree topped with sesame seeds and microgreens		homemade herb butter.	
<b>Nantuckets Flatbread</b>	\$17	<b>Mango Habanero Wings</b>	\$15
pesto, arugula, cherry tomatoes, homemade fresh mozzarella, italian Prosciutto and balsamic glazed		served with blue cheese.	
<b>Lump Crab Cake</b>	\$17	<b>Fried Eggplant Bites</b>	\$14
basil aioli, balsamic glaze.		eggplant, peppers, cheese, panko served with marinara sauce.	
<b>Baked Clams</b>	\$15	<b>Charcuterie Board (for 2)</b>	\$30
chopped clams, bacon, and bread crumbs.		chef's selection of curated cheeses and cold meats.	

**(\*) 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

<b>Berry Field Salad</b>	<b>(GF) (V)</b>	\$17	<b>Southwestern Salad</b>	<b>(GF) (V)</b>	\$17
local strawberries and blueberries, cucumbers, over arugula topped with goat cheese and candied walnuts in a champagne vinaigrette.			boston bibb lettuce., roasted local sweet corn, cherry tomatoes, black beans, queso fresco in a creamy lime avocado cilantro dressing. Tortilla tips on top		
<b>Caesar Salad</b>	<b>(GFO) (V)</b>	\$14	<b>Caprese Salad</b>	<b>(GF) (V)</b>	\$16
romaine lettuce, parmesan cheese and croutons with a homemade caesar dressing.			mixed greens, Brooklyn homemade fresh mozzarella, heirloom cherry tomatoes, pesto and balsamic glazed.		

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 (GF) \$26**

avocado, saffron rice, black beans, pico de gallo, lettuce, cholula lime cilantro sour cream.

**Lump Crab Burger \$24**

crab meat patty, lettuce, tomato basil aioli and french fries.

**Shrimp Tacos \$22**

roasted corn, mango salsa, queso fresco with side of sweet plantains.

**Lobster Roll M / P**

lobster salad or buttered lobster, brioche roll and french fries.

**\*Nantucket Burger \$24**

american cheese, pickled red onions, crispy bacon, siracha aioli and mixed greens.

*Beyond Burger available (Vegan)*

**Grilled Chicken Sandwich \$22**

white cheddar cheese, tomato, avocado, chipotle aioli and french fries.

**Mahi Mahi Tacos \$22**

jicama slaw, chipotle aioli, guacamole. with side of sweet plantains.

**Eggplant Burger \$21**

eggplant patty, fresh mozzarella, pesto, lettuce, tomato and french fries.

Gluten Free Burger Bun Available extra \$2

### SEAFOOD

**(\*) Sesame Crusted Tuna Steak \$37**

served over Soba Noodles Salad in a ginger dressing.

**Blackened Swordfish (GFO) \$35**

Grilled asparagus topped with mango salsa.

**Seafood Pasta (GFO +\$3) \$38**

shrimp, crab meat and lobster meat, in a seafood vodka sauce with campanelle pasta.

**Crab Crusted Salmon \$36**

served with lemon basmati rice, bok choy in beurre blanc sauce.

**Pan Seared Shrimp & Scallops (GFO) \$39**

local sweet corn mascarpone risotto, aged balsamic reduction.

**Pan Seared Salmon (GFO) \$29**

over a fresh arugula, quinoa, carrot and cashew salad in a honey mustard dressing.

**Seafood Paella(GFO) \$39**

yellow saffron rice, chorizo, peppers, mussels, clams, shrimp and half lobster tail.

**Catch of the day M / P**

daily selection of fresh caught seafood.

### MEATS

**\*Hudson Valley Duckling (GFO) \$38**

whipped potatoes,, summer vegetables in beach plum sauce.

**Braised Short Ribs (GFO) \$38**

whipped potatoes, carrots in a red wine demi glazed.

**\*Grilled Skirt Steak (GFO) \$38**

french Fries topped with a parmesan truffle aioli and asparagus.

**\*From the land weekly special M/P**

our weekly grass fed meat selection.

### SIDES

**Local Sweet Corn Risotto \$12**

**Seasonal Vegetables \$10**

**Roasted Brussels Sprouts and Cipollini Onions \$12**

**Parmesan Truffle Fries \$13**

**Sweet Plantains \$8**

**Lobster Mac & Cheese \$17**

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# Nantuckets Restaurant Port Jefferson

## Brunch Menu

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### LUNCH CORNER

<b>*Rice Blackened Steak Bowl</b>	\$25	<b>*Nantucket Burger</b>	\$23
avocado, saffron rice, black beans, pico de gallo, lettuce, cholula lime cilantro sour cream.		American cheese, pickled red onions, crispy bacon, siracha aioli and mixed greens. Beyond Burger available (Vegan)	
<b>Lump Crab Burger</b>	\$25	<b>Grilled Chicken Sandwich</b>	\$21
crab meat patty, lettuce, tomato basil aioli and french fries.		white cheddar cheese, tomato, avocado, chipotle aioli and french fries.	
<b>Shrimp Tacos</b>	\$22	<b>Mahi Mahi Tacos</b>	\$22
roasted corn, mango salsa, queso fresco with side of sweet plantains.		jicama slaw, chipotle aioli, guacamole. with side of sweet plantains.	
<b>Lobster Roll</b>	M/P	<b>Eggplant Burger</b>	\$21
lobster salad or buttered lobster, brioche roll and french fries.		eggplant patty, fresh mozzarella, pesto, lettuce, tomato and french fries.	

### BRUNCH

<b>Banana Bread French Toast</b>	\$13	<b>French Toast Bites</b>	\$12
walnuts, mascarpone whipped cream, caramel sauce and caramelize bananas.		fresh fruit, cinnamon and syrup.	
<b>Eggs Any Style (GFO)</b>	\$15	<b>Shrimp &amp; Lobster Hash (GFO)</b>	\$21
organic eggs, home fries, toast, bacon or sausage.		sunny side up eggs, hollandaise sauce.	
<b>Breakfast Taco</b>	\$17	<b>Avocado Benny Toast</b>	\$17
scramble eggs, chorizo, black bean pico de gallo, guacamole, queso fresco, flour tortilla, home fries.		english muffin, avocado, Canadian bacon, poached eggs, hollandaise sauce, home fries.	
<b>Buttermilk Pancakes</b>	\$13	<b>Egg BLT Sandwich</b>	\$19
butter and syrup. <ul style="list-style-type: none"><li>add bananas, blueberries, chocolate chips.</li></ul> \$2.50		over medium eggs, applewood bacon, lettuce, tomato with sriracha aioli on a brioche roll, home fries.	
<b>Triple Grilled Cheese Sandwich</b>	\$15	<b>Mediterranean Omelette (GFO)</b>	\$17
american, cheddar and swiss cheeses in a sourdough bread with french fries.		spinach, tomatoes, peppers, onions, feta cheese, home fries.	
<b>Belgian Waffle</b>	\$14	<b>*Grilled Steak and Eggs (GFO)</b>	\$22
topped with fresh fruit.		over easy eggs, pico de gallo, home fries.	

### Brunch Sides

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

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