

THE BEST SOUP

QUAHOG AND SCALLOP CHOWDAH

Famous since 1991. A true New England Style Chowder with clams, scallops, corn, celery, onions, and potatoes *** 9.89

SOUP DU YESTER JOUR

The best of yesterday in the pot today MKT

CHILLED GARDEN DELIGHTS

RED BEET AND ARUGULA SALAD

Red beets tossed with arugula, red onion, and chevre cheese with a lemon vinaigrette *** 13.89

FIELD OF GREENS

Organically grown greens, chopped walnuts, English stilton bleu and pure maple syrup balsamic vinaigrette *** 11.89

CRANBERRY AND PECAN FIELD

Field greens, dried cranberries, chevre cheese, our famous house dressing finished with brown sugar toasted pecans *** 12.89

OUR CLASSIC CAESAR

Crisp romaine, tossed with grated parmesan, homemade croutons, and our caesar dressing *** 11.89

WAYGU PRIME FLANK STEAK SALAD

Grilled to your liking with sautéed onions, mushrooms, and imported blue cheese on a bed of fresh greens with garden vegetables *** 19.49

MAINE LOBSTER AND ARUGULA SALAD

Lobster Tossed with Arugula, Grape Tomatoes, Red onion, Chevre and finished with our Fresh Lemon Vinaigrette*** 16.89

PAN ROASTED DUCK SALAD

Tender breast sliced and served over a field of greens salad with dried cranberries *** 15.59

ATLANTIC SALMON SALAD

Seared to your liking over a bed of romaine with our caper parmesan vinaigrette *** 17.89

PANINNI GRILLED SELECTIONS

WAYGU FLANK STEAK AND BRIE PANINNI

Grilled bistro tenderloin, sherried mushrooms and onions, and french brie 14.59

PULLED PORK CUBANO PANINNI

Roasted pork, honey ham, swiss cheese, sliced dills and a spicy cuban mustard 12.29

MEDITERRAEN GRILLED CHICKEN PANINNI

Grilled Chicken, Imported Prosciutto, Roasted Red Peppers, Fresh Tomato, Aged Provolone, and a Balsamic Drizzle 12.89

ROSEMARY HAM AND GRUYERE PANINNI

Imported rosemary prosciutto, swiss gruyere, red onion mustard marmalade 11.59

FROM ICEY NORTHERN WATERS

SCALLOPS AMERICANE DU JOUR

Ask your server about the chef's feature tonight 16.89

POUND OF PEI MUSSELS

Pan steamed with fresh fennel, tomato, basil, garlic, and chardonnay *** 11.59

OYSTERS ON THE HALF SHELL

The best Blue Points. By the 1/2 dozen or the full dozen *** 14/26

OYSTERS ROCKEFELLER

Baked lightly with creamed spinach, applewood bacon, with a hint of Pernod and a dusting of fresh parmesan 14.89

DOZEN MIDDLENECK CLAMS

Simmered in a tomato saffron broth, with andouille sausage and fresh garlic *** 13.89

PRUSSIAN OYSTERS (6)

Plump oysters on the half shell with chopped red onion, lumpfish caviar, and vodka sour cream. *** 14.89

SCHMOOZIN

NANNY'S CRAB CAKE SANDWICH

The finest lump of crab with our secret blend of herbs and spices broiled golden, served with our famous garlic aioli on the side.
VOTED "BEST CRABCAKES 2017" BY DELAWARE TODAY MAGAZINE 15.89

SHRIMP AND GRITS

Pan roasted jumbos with fresh tomato, green onion, and andouille sausage. Served over cheddar grit cake and cajun cream sauce *** 15.89

LOBSTER MACARONI AND CHEESE

Baked golden with gruyere, cheddar, parmesan, wild mushrooms, Vidalia Onions, Topped with crushed Ritz Crackers 16.89

CRAB AND ARTICHOKE BUBBLY BAKE

The Best Crab Dip on the beach served with ciabatta toast *** 9.89

SPICY CHICKEN B.L.T.

8oz Breast tossed in our chipotle buffalo sauce, topped with smoked applewood bacon, sharp provolone, tomato and Bibb Letuce *** 13.89

HOUSE SMOKED TUNA DIP

Fresh Smoked Tuna, Cream Cheese, Tucket's Spices..Served with Red Onion and Sherried Capers 11.89

NAWLINS SHRIMP AND SAUSAGE

Jumbo beauties sautéed with andouille in sweet butter, New Orleans spices, beer, and garlic. *** 12.79

SESAME SEARED AHI TUNA

Sliced and Drizzled with sesame sweet soy, fresh pico de gallo, and wasabi cream *** 13.89

PARTY WINGS

1 lb The biggest wings at the the beach, tossed in Chipotle buffalo sauce served with blue cheese and celery. Have a party with your taste buds. Extra heat by choice! *** 11.59

GRILLED JUMBO SHRIMP OR TENDERLOIN KABOBS

Grilled with red onion, red pepper, and grape tomatoes brushed with a maple and soy glaze over rice *** 17.89

BAKED BRIE ALLA

Dressed with baby grape tomatoes and fresh basil pesto. Served with ciabatta toast *** 8.89

SIRLOIN ANGUS BURGER

Homemade Patties with fresh lettuce, tomato, dill pickle...Fresh Toppings just ask*** 12.89

Add fries to any sandwich for 1.75 or get a basket for 5.75

FOR YOUR DINING ENJOYMENT

NANTUCKET'S BOUILLABAISSÉ

Maine lobster Tail, Shrimp, Sea scallops, Middle neck clams, PEI mussels and local fish simmered in a tomato saffron broth with a dollop of Tucket's Aioli *** 36.89

CRAB CAKE LOVERS

Maryland Jumbo Lump crabcakes with our blend of seasonings and a side of our caper remoulade. VOTED "BEST CRABCAKES 2016" BY DELAWARE TODAY MAGAZINE. 29.89

JUMBO SOFT CRABS

2 Corn dusted, seared crisp over a fresh Summer Roasted Corn Salsa 29.49

LOBSTER SHEPHERDS PIE

2-6 oz. Canadian tails sautéed with wild mushrooms, fresh spinach and a splash of chardonnay over garlic mashed potatoes *** 39.69

CAST IRON ROASTED COD

Roasted with tomatoes, pancetta, olives, with a splash of white wine and a lemon, basil butter 27.49

ENCRUSTED FILET MIGNON

8 oz center cut grilled to your liking and encrusted with our bleu cheese-herb mix. Served over a black raspberry cabernet demi-glace *** 36.49

GRILLED BABY RACK OF LAMB

Whole baby lamb rack brushed with dijon and grilled to your liking. Served with our famous fresh mint and cranberry chutney *** 34.79

BLACK ANGUS NEW YORK STRIP

14 oz cut from the center of the loin grilled your way for the ultimate beef lover (no well dones suggested) *** 35.89

PAN ROASTED BREAST OF DUCKLING

Pan roasted and finished with a fresh blueberry and port wine jam *** 28.69

PRIME RIB OF PORK

Apple cider marinated stuffed with parma prosciutto and aged provolone. Topped with caramelized shallots and a balsamic glaze 28.89

SHRIMP AND SCALLOPS OVER PASTA

Jumbo Shrimp and Scallops sautéed with grape tomatoes, fresh spinach, basil pesto garlic and white wine then topped with grated parmesan *** 26.59

TUSCAN ROASTED ATLANTIC SALMON

Pan seared with tomatoes, artichokes, capers, olives, rosemary with a splash of white wine 26.89

All entrées are served with a choice of garlic mashed potatoes, baby red potatoes or wild rice. Each entrée will also come with the fresh vegetable of the day and crusty bread.

Consuming Raw or Undercooked Foods May be Hazardous to your Health

*** = This Item is Gluten Free or there is a Gluten Free Option Available