

## THE BEST SOUP

### Quahog and Scallop Chowdah

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

11

### Soup du Yester Jour

~ The best of yesterday in the pot today  
MKT

## GREAT SALADS

### Red Beet and Arugula Salad

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

\*\*\*

14

### Our Classic Caesar

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

12

### Strip Steak Salad

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

\*\*\*

21

### Field of Greens

~ Organically grown greens, chopped walnuts, english stilton bleu cheese and pure maple syrup balsamic vinaigrette \*\*\*

12

### Cranberry and Pecan Field

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

12

### Pan Roasted Duck Salad

~ Tender breast sliced and served over field greens, dried cranberries, stilton bleu cheese, walnuts and our maple balsamic vinaigrette \*\*\*

17

### Atlantic Salmon Salad

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

18

*We'd be happy to split a salad for you for \$3*

## SCHMOOZIN

### Lobster Mac 'n Cheese

~ 2 Cheeses, wild mushrooms, vidalia onions, Maine lobster... Silky on the senses with a dash of cream sherry

18

### Pound of PEI Mussels

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

12

### Nawlins Shrimp and Sausage

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

13

### Sesame Seared Ahi Tuna

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

\*\*\*

14

### Crab and Artichoke Bubbly Bake

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

12

### Shrimp and Grits

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

16

### Dozen Middleneck Clams

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

14

### Day Boat Sea Scallops

~ Served with an asian slaw, sesame seeds and a savory BBO sauce

17

### Grilled Jumbo Shrimp Kabobs

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

17

### Baked Brie Alla

~ Dressed with grape tomatoes and fresh basil pesto. Served with ciabatta toast \*\*\*

10

## FROM ICEY NEW ENGLAND WATERS

### Oysters On the Half Shell

~ The best of our chef's selection. By the 1/2 dozen or the full dozen \*\*\*

14/26

### Oysters Rockefeller (6)

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

16

### Prussian Oysters (6)

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

16

# PANINIS AND SANDWICHES

## Our Famous Lobster Salad Roll

~ Knuckle and Claw Lobster a little Hellman's and secret seasonings on an Original Butter Grilled Roll  
23

## Roast Beef and Brie

~ Roast beef, sherried mushrooms and onions, and french brie  
14

## Sirloin Angus Burger

~ Homemade patties with fresh lettuce, tomato, dill pickle. Other toppings / cheese available for extra.  
14

## 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.  
16

## Pulled Pork Cubano

~ Roasted pork, rosemary ham, swiss cheese, sliced dills and a spicy cuban mustard  
12

## 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

## Soft Shell B.L.T.

~ Pan fried to a crisp with bacon, lettuce, and tomato. Served with a side of our garlic aioli  
17

*Add fries to any panini or sandwich for \$1.75 or get a basket for \$5.75*

## FOR YOUR DINING ENJOYMENT

### Nantuckets Bouillabaisse

~ Shrimp, Sea scallops, Middle neck clams, PEI mussels and local fish simmered in a tomato saffron broth with a dollop of Tucket's Aioli \*\*\*  
30

### 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 \*\*\*  
38

### Pan Roasted Breast of Duckling

~ Pan roasted and finished with a fresh blueberry and port wine jam \*\*\*  
29

### 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 \*\*\*  
27

### Rack of Lamb

~ New Zealand baby rack served with a cranberry mint chutney  
34

### Crab Cake Lovers

~ Maryland Jumbo Lump crabcakes with our blend of seasonings and a side of our caper remoulade.  
30

### Cast Iron Roasted Cod

~ Roasted with tomatoes, pancetta, olives, with a splash of white wine and a lemon, basil butter \*\*\*  
27

### 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) \*\*\*  
36

### Prime Rib of Pork

~ Apple cider marinated stuffed with parma prosciutto and aged provolone. Topped with caramelized shallots and a balsamic glaze  
29

### Tuscan Roasted Atlantic Salmon

~ Pan seared with tomatoes, artichokes, capers, olives, rosemary with a splash of white wine \*\*\*  
26

### Soft Shells

~ Two Jumbos sautéed and served with a roasted corn salsa  
29

*Entrées are served with a choice of Garlic Mashed Potatoes, Baby Red Potatoes or Wild Rice Pilaf, the Fresh Vegetable of the day and crusty breads...*

*We will gladly split an entrée for you for \$10*

*Add a side of veg, garlic mashed potatoes, baby red potatoes, or wild rice pilaf for \$4*

*\*\*\* = This item is Gluten Free or there is a Gluten Free Option Available*

*Vegetarian options are also available, just ask your server*

*Consuming Raw or Undercooks Foods May be Hazardous to your Health*

## DRAFT SELECTIONS

American I.P.A.  
Burley Oak "Lost", 7.2% ABV, 48  
IBUs

American Lager  
Brooklyn Brewery, 5.2% APV, 33  
IBUs

Belgian White  
Allagash, White, 5.2% APV, 13 IBUs

Brown Ale  
Brooklyn, Brown Ale, 5.6% APV, 30  
IBUs

English Pale Ale  
Cisco "Whale's Tail Pale Ale", 5.6%  
APV, 35 IBUs

Irish Stout  
Guinness, 4.2% APV, 40 IBUs

Pilsner  
Labatt Blue, 5.0% APV, 10 IBUs

Pilsner  
Stella Artios, 5.2% APV, 30 IBUs

## BOTTLE SELECTIONS

Bud Lite

Budweiser

Coors Light

Corona

Corona Light

Dogfish Head 60 min I.P.A.

Heineken

Gulden Draak Belgium Tripel

Miller Lite

Michelob Ultra

Negra Modelo

O'Douls Non-Alcohol

Rolling Rock

Sam Adams Boston Lager

Yuengling Lager

## WHITE GLASS SELECTIONS

BLEND, Marta Violet, Penedes ..... 10.5 / 40

CHARDONNAY, Decoy, Sonoma .... 11 / 42

CHARDONNAY, La Crema, ..... 12 / 44  
Sonoma

CHARDONNAY, Montsable, Pays ..... 9 / 34  
D'oc

MOSCATO, Umberto Fiore, ..... 8 / 29  
Moscato d'Asti

PINOT BLANC, Trimbach, Alsace .... 10 / 38

PINOT GRIGIO, Ceilo, Delle ..... 8 / 29  
Venezie

RIESLING, Kung Fu Girl, Walla ..... 10 / 38  
Walla

SAUV BLANC, Ferrari Carano, ..... 9 / 34  
Sonoma

SAUV BLANC, Sileni Reserve, ..... 10 / 38  
Marborough

## RED GLASS SELECTIONS

BLEND, Fiction, Central Coast ..... 12 / 44

CAB SAUV, Silver Palm, Central ..... 10 / 38  
Coast

MALBEC, Dorado, Mendoza ..... 10 / 38

MERLOT, Coppola, Monterey ..... 10 / 38

PINOT NOIR, Meiomi, California .... 11 / 39

TANNAT, Garzon Reserve, ..... 10 / 38  
Uruguay

ZINFANDEL, Bogle, Lodi ..... 9 / 34

## ROSE AND BUBBLES BY THE GLASS

BRUT, Bouvet, Loire ..... 8 / 29

PROSECCO, Maschio, Treviso ..... 9 Split

ROSE, Adelsheim, Willamette ..... 11 / 42  
Valley

## PORT GLASS SELECTIONS

Fonseca 10 yr Tawny ..... 9

Sandemans Ruby ..... 9

Taylor Fladgate 10 yr Tawny ..... 10

Taylor Fladgate 20 yr Tawny ..... 14

Taylor Fladgate 30 yr Tawny ..... 25

## SPARKLING AND ROSE

|  |    |
|--|----|
| BRUT, Tattering, Champagne .....         | 89 |
| BRUT, Veuve Cliquot, Champagne .....     | 99 |
| CREMANT, L'etre Magique, Bourgogne ..... | 39 |
| ROSE, Cloud Chaser, Provence .....       | 45 |
| ROSE, L'etre Magique, Provence .....     | 35 |
| ROSE, La Vie En Rose, Provence .....     | 29 |
| ROSE BRUT, Chandon, California .....     | 39 |

## AMERICAN WHITE WINE

|  |    |
|--|----|
| CHARDONNAY, Cakebread, Napa .....            | 79 |
| CHARDONNAY, Clambake, Mendocino .....        | 29 |
| CHARDONNAY, Diatom, Santa Barbera .....      | 39 |
| CHARDONNAY, Frank Family, Carneros .....     | 45 |
| CHARDONNAY, Stags' Leap, Napa .....          | 59 |
| RIESLING, Trisaetum, Willamette Valley ..... | 49 |

## WORLDLY WHITE WINE

|   |    |
|---|----|
| ALBARINO, Martin Codax, Rias Biexas .....   | 39 |
| CHARDONNAY, La Cote Blanche, .....          | 29 |
| Macon-Villages                              |    |
| CHARDONNAY, Les Tourelles de la Cree, ..... | 65 |
| Burgundy                                    |    |
| CHENIN BLANC, Indaba, Western Cape .....    | 29 |
| RIESLING, High Def, Mosel .....             | 39 |
| SAUV BLANC, P & N Reverdy, Sancerre .....   | 55 |
| SAUV BLANC, Cloudy Bay, Marborough .....    | 65 |

## WORLDLY RED WINE

|   |    |
|---|----|
| BARBERA, Generaj La Tur, Barbera d'Alba .....   | 35 |
| BLEND, Chateau de Sablet, Bordeaux .....        | 35 |
| BLEND, Dom de L'arnesque, Chateauneuf du .....  | 89 |
| Pape  |    |
| GARNACHA, Baron De Ley, Rioja .....             | 35 |
| MALBEC, Terrazas Reserva, Mendoza .....         | 45 |
| NERO D'AVOLA, Parolvini, Sicily .....           | 35 |
| PINOT NOIR, P & N Reverdy, Sancerre .....       | 59 |
| SANGIOVESE, Banfi Chianti Classico Reserva, ... | 39 |
| Chianti   |    |

|  |    |
|--|----|
| SHIRAZ, Schild Estate, Barossa Valley .....  | 35 |
| TEMPRANILLO, Anciano Gran Reserva, Rioja ... | 45 |
| TEMPRANILLO, Baron De Ley Reserva, Rioja ... | 45 |
| TEMPRANILLO, Cune Crianza, Rioja .....       | 35 |
| TINTA DE TORO, Termes, Toro .....            | 39 |

## AMERICAN RED WINE

|  |     |
|--|-----|
| BLEND, Duckhorn Paraduxx, Napa .....           | 85  |
| BLEND, Ridge "Lytton Springs", Napa .....      | 90  |
| BLEND, Skyside, North Coast .....              | 39  |
| CAB FRANC, Field Recordings, Paso Robles ..... | 49  |
| CAB SAUV, Cade, Napa .....                     | 175 |
| CAB SAUV, Duckhorn Canvasback, Red .....       | 89  |
| Mountain                                       |     |
| CAB SAUV, Estancia, Paso Robles .....          | 39  |
| CAB SAUV, Fableist, Paso Robles .....          | 55  |
| CAB SAUV, Joseph Carr, Paso Robles .....       | 45  |
| CAB SAUV, Joseph Phelps, Napa .....            | 125 |
| CAB SAUV, Juggernaut, Hillside .....           | 49  |
| CAB SAUV, Neverland, Santa Barbera .....       | 65  |
| CAB SAUV, Phelps "Insignia", Napa .....        | 350 |
| CAB SAUV, Schug, Sonoma .....                  | 65  |
| CAB SAUV, Silver Oak, Napa .....               | 175 |
| CAB SAUV, Stags Leap, Napa .....               | 119 |
| MALBEC, Fableist, Paso Robles .....            | 45  |
| MERLOT, Frog's Leap, Napa .....                | 79  |
| MERLOT, Duckhorn, Napa .....                   | 89  |
| MERLOT, Plumpjack, Napa .....                  | 99  |
| PINOT NOIR, Adelsheim, Willamette Valley ..... | 69  |
| PINOT NOIR, Bogle, Clarksburg .....            | 29  |
| PINOT NOIR, Decoy, Sonoma .....                | 45  |
| PINOT NOIR, Goldeneye, Anderson Valley .....   | 99  |
| PINOT NOIR, Schug, Sonoma Coast .....          | 39  |
| PINOT NOIR, Smash City, Santa Maria Valley ... | 75  |
| PINOT NOIR, Smoke Tree, Sonoma .....           | 49  |
| PINOT NOIR, Trisaetum, Willamette Valley ..... | 69  |
| PINOT NOIR, Union Sacre, Santa Barbera .....   | 49  |
| PETITE SYRAH, Bogle, Lodi .....                | 29  |
| ZINFANDEL, Frog's Leap, Napa .....             | 65  |

## HOUSE COCKTAILS

### Fenwick 75

Aviation, Aperol, Lemon, Simple Syrup,  
Champagne, Lemon Twist

### Gatsby's Green Light

Aviation, St. Germaine, Lime Juice,  
Green Chartreuse, Lime

### Ramona Flowers

Barr Hill, Yellow Chartreuse,  
Honey-Lavender Syrup, Lemon juice,  
Lemon

### Violet Beauregarade

Aviation, Crème De Violette,  
Blueberry-Butterfly Pea Syrup, Sour,  
Lemon Juice, Lemon

### Beast of the East

Espolon Silver, Patron Citronage,  
Jalapeno-Cilantro Syrup, House Sour,  
Lime Juice, Lime

### Mango Resistance

Espolon Silver, Patron Mango, Mango  
Cordial, Orange Juice, Orange

### Blue Lagoon

Overproof Rum, Blue Curacao, Coconut  
Syrup, Pineapple, Lime Juice, Lime

### Mai Mai My Darling

Bacardi Silver, Bacardi Black, Pineapple  
Juice, Lime Juice, Orgeat Syrup, Hibiscus  
Water, Lime

### The Sun Never Sets

Goslings, Ginger of the Indies Liqueur,  
Lime Juice, Cardamom Syrup, Lime

### Sazerac

Old Overholt Rye, Courvoisier, Green  
Chartreuse, Simple Syrup, Peychard's  
Bitters, Angostora Bitters, Lemon Twist

### The Fire Swamp

Black 8 Blended Scotch, Apricot Liqueur,  
Orange Juice, Hellfire Bitters, Orange

### Weasley's Whizz Bang

El Buho Mezcal, Pineapple Juice, Ginger  
Beer, Habanero Shrub

## CRUSHES

Blood Orange Crush

Blueberry Lemonade

Lemon Crush

Orange Crush

Ruby Red Crush

## MARGARTIAS

Blood Orange Margarita

Dragonfruit Margarita

Mango Margarita

Golden Margarita

**ALL HOUSE COCKTAILS,  
CRUSHES AND  
MARGARITAS ARE  
CURRENTLY  
AVAILABLE FOR  
CARRY OUT. PLEASE  
ASK YOUR SERVER  
FOR DETAILS.**

Sommelier / Beverage  
Manager  
Delaney Twining