

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

Pecan Encrusted Scallops

~ Served with cauliflower puree and a citrus buerre-blanc

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

Consuming Raw or Undercooked Foods May be Hazardous to your Health

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.

~ Boz Breast tossed in our chipotle buffalo
sauce, topped with smoked applewood
bacon, sharp provolone, tomato and Bibb
Lettuce ***
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

Soft Shells

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

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

Fish Du Jour

~ Served with rosemary fingerling potatoes,
baby carrots and a sage butter
31

Lobster Shepherds Pie

~ 2-6 oz. Canadian tails sautéed with wild mushrooms, fresh spinach and a splash of chardonnay over
garlic mashed potatoes ***
39

*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

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

Blackheart

Sagamore Barrel Select, Averna Amaro, Black Walnut Bitters, Activated Charcoal Simple Syrup

The Fire Swamp

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

Marksmanship

Maker's Mark, St. Germaine, Cinnamon gomme syrup, Grapefruit juice, Cinnamon

Toki Ball

Suntory Toki, Midori, Yellow Chartreuse, Matcha syrup, Pineapple, Cherry

Dram The Man

Chairman's Reserved Spiced Rum, Allspice-Falernum Dram, Ginger of the Indies, Lime Juice, Lime

Painkiller 2.0

Plantation Dark, Plantation Pineapple, Dorda Coconut, Pineapple juice, Orange juice, Orange, Nutmeg

Luna de Sangre

Espolon Silver, Don Cicco Ambrosia, Blood orange cordial, Orange juice, Orange

CRUSHES

Blood Orange Crush

Blueberry Lemonade

Lemon Crush

Orange Crush

Ruby Red Crush

MARGARITAS

Blood Orange Margarita

Dragonfruit Margarita

Golden Margarita

Mezcal Margarita

ALL HOUSE COCKTAILS,

CRUSHES AND

MARGARITAS ARE

CURRENTLY

AVAILABLE FOR

CARRY OUT. PLEASE

ASK YOUR SERVER

FOR DETAILS.

Sommelier / Beverage

Manager

Delaney Twining