

Starters

Wellfleet Littleneck Clams on the Half-Shell* 3.25

Herring River & Jeremy Point

Wellfleet, MA

Simon's Oysters on the Half-Shell* 4

upper Nantucket Harbor bottom grown

Nantucket, MA

New England Quahog Chowder Cup 10

classic quahog chowder Bowl 12

Chilled Tomato Gazpacho* Cup 9

freshly made in-house Bowl 11

Tuna and Avocado Poke Bowl 24

arugula, tomatoes, cucumbers, red onions & sherry vinaigrette

Salads

Fog Town Farm Organic Greens* 17

broccolini, carrots, radishes, quinoa & tahini-miso dressing

Nantucket, MA

Arugula Salad 18

white beans, peppers, red onions, cucumbers, feta, pistachios

& sherry vinaigrette

Caesar Salad 17

romaine, garlic croutons, white anchovies & Parmigiano cheese

All salads can be composed into an entrée portion.

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked seafood, meats or egg can increase your risk of food borne illness.

DENOTES GLUTEN FREE

Main Courses

Grilled Yellowfin Tuna 38

artichoke barigoule, fennel, carrots, spinach, shrimp & guanciale vinaigrette

2019 Donelan Chardonnay, "Nancie", Sonoma

Sautéed Nantucket Fluke* 36

fingerling potatoes, baby spinach, red onions, lemon beurre blanc & capers

2020 Domaine de L'Enclos Chablis, Montmains, 1er Cru

Pan Roasted Lobster Tails 44

corn, red bliss potatoes, chorizo, scallions & sherry corn sauce

2021 DuMol Chardonnay, Charles Heintz Vineyard Isobel, Sonoma

Cauliflower, Barley & Quinoa Risotto 27

king oyster mushrooms, leeks & goat cheese

2019 Stein Riesling, Palmberg Kabinett Trocken, Mosel

Herb Roasted Natural Chicken Breast 36

potato gnocchi, zucchini, cherry tomatoes, shiitake mushrooms & pesto

2021 Merry Edwards Sauvignon Blanc, Russian River

Grilled Colorado Leg of Lamb* 37

roasted garlic & chickpea purée, ratatouille, olive tapenade & rosemary jus

2012 Château La Lagune, Margaux, Third Growth

Grilled Prime Ribeye Steak* 38

crispy fingerling potatoes, green beans, grilled cipollini, blue cheese & NYC steak sauce

2008 Château Haut-Batailley, Pauillac

Side Dishes 10

Charred Broccolini lemon garlic red chili, Crispy Fingerling Potatoes paprika aioli,

Sautéed Mushrooms herb sherry vinaigrette,

Sautéed Green Beans, Tuscan White Beans sage olive oil,

Sautéed Spinach garlic cream