

RESTAURANT WEEK PRIX FIX MENU

Lunch (app & lunch course) \$24
Dinner \$39 or \$46

PER PERSON (NO SHARE) +TAX

NO CHANGES OR SUBSTITUTIONS

Appetizer.

Fried Calamari
Mango Habanero Wings
Grilled Oysters (GF)
N.E Clam Chowder
Beet Salad (GF)
Eggplant Bites
Duck Wings (GF)

Lunch Course (app & lunch course) (12-3PM) \$24

*Nantuckets Burger

american Cheese, mixed greens, tomato.

Grilled Chicken Caesar

romaine lettuce, parmesan and croutons.

Mahi Mahi Tacos

jicama slaw, avocado, chipotle aioli.

Lump Crab Burger

basil aioli, tomato, lettuce.

Steak Sandwich

steak, caramelized red onions, swiss cheese, sriracha aioli.

Chicken Sandwich

breaded chicken, sundried tomato, arugula, cheddar cheese, balsamic vinegrette

Dinner Course (All Day)

*Pork Chop(GF)

\$46

chive mashed potatoes, roasted brussel sprouts and cipollini onions.

Crab Crusted Salmon

\$39

basmati rice, bok choy and beurre blanc sauce.

*Grilled Hanger Steak (GF)

\$46

whipped Potatoes and haricot verts

Pan Seared Shrimp (GF)

\$39

corn risotto, balsamic glazed.

Linguini White Clam Sauce

\$39

chopped and Whole Clams in a white wine garlic sauce over linguini pasta.

*Hudson Valley Duckling (GF)

\$46

basmati rice, bok choy in beach plum sauce.

*10oz. Filet Mignon

\$60

mushroom creamy sauce, mashed potato and asparagus.

Oven Roasted Swordfish (GF)

\$39

whipped potatoes, asparagus, fresh tomatoes white wine garlic sauce.

Dessert.

Gelato (GF)

Cheesecake

Chocolate Decadence Cake

Flourless Chocolate Brownie and Gelato (GF)

Tiramisu

Gratuity is not included

*These items are cooked to your liking. Consuming raw or under cooked meat, shellfish, or fish may increase your risk of food borne illness, especially if you have certain medical conditions.

Please notify your server with any Food Allergies or Concerns - Thankyou!
price is including a 3.9% cash discount.