

RESTAURANT WEEK PRIX FIX MENU

Lunch \$24
Dinner \$39 or \$46

PER PERSON+TAX

NO CHANGES OR SUBSTITUTIONS

Appetizer.

Fried Calamari
Mango Habanero Wings
Grilled Oysters (GF)
N.E Clam Chowder
Coconut Shrimp
Garden Salad (GF)
Mussels in Marinara (GF)

Lunch Course (2 course) (12-3PM) \$24

*Nantuckets Burger

american Cheese, mixed greens, tomato.

Grilled Chicken Caesar

romaine lettuce, parmesan and croutons.

Mahi Mahi Tacos

jjicama slaw, avocado, chipotle aioli.

Lump Crab Burger

basil aioli, tomato, lettuce.

Steak Tacos

pico de gallo, lettuce, chaluia aioli.

Chicken Sandwich

tomato, avocado, Chipotle aioli cheddar cheese.

Dinner Course (All Day)

*Rack of Lamb (GF)

\$46

Whipped potatoes, fresh herbs, balsamic glazed, vegetables.

Crab Crusted Salmon

\$39

Basmati Rice, beurre blanc sauce.

*Boneless Blue Cheese Crusted Ribeye (GF)

\$46

Whipped potatoes, vegetables.

Pan Seared Shrimp (GF)

\$39

Butternut squash risotto, balsamic glazed.

Seafood Pasta

\$39

Shrimps, Bay Scallops and Little Neck Clams over angel hair, white wine sauce.

Long Island Duckling (GF)

\$46

Whipped Potatoes, beach plum sauce and vegetables.

Trinity Mushroom Pasta (VEG)

\$39

in a creamy sauce, parmesan and parsley.

Blackened Swordfish (GF)

\$46

Parsnip puree, vegetables.

Dessert.

Gelato (GF)

Cheesecake

Chocolate Decadence Cake

Flourless Chocolate Brownie and Vanilla 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, credit cards will have 3.9% added to your total.