# 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
Goat Cheese & Strawberry 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 Tacos**

Pico de gallo, lettuce, chalula aioli.

tomatoes white wine garlic sauce.

#### **Chicken Sandwich**

Tomato, avocado, Chipotle aioli cheddar cheese.

## Dinner Course (All Day)

*Rack of Lamb (GF)	\$46	Linguini White Clam Sauce	\$39
Chive Mashed potatoes, roasted brussel sprouts and cipollini onions.	•	Chopped and Whole Clams in a white wine garlic sauce over linguini pasta.	
Crab Crusted Salmon	\$39	*Hudson Valley Duckling (GF)	\$46
basmati rice, bok choy and beurre blanc sauce.		Coconut basmati rice, bok choy in beach plum sauce.	
*Grilled Skirt Steak (GF)	\$46	*Grilled Porterhouse	\$46
Whipped Potatoes and Vegetables.		brussel sprouts and cipollini onions.	
Pan Seared Shrimp (GF) corn risotto, balsamic glazed.	\$39	Oven Roasted Swordfish (GF) whipped potatoes, asparagus, fresh	\$39

## **Dessert.**

Gelato (GF)
Cheesecake
Chocolate Decadence Cake
Flourless Chocolate Brownie and Gelato (GF)
Tiramisu

### Gratuity is not included

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

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