

# RESTAURANT WEEK PRIX FIX MENU

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

PER PERSON (NO SHARE)+TAX

NO CHANGES OR SUBSTITUTIONS

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## Appetizer.

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

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

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### \*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.

### Chicken Sandwich

Tomato, avocado, Chipotle aioli cheddar cheese.

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## Dinner Course (All Day)

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### \*Rack of Lamb (GF)

\$46

Roasted brussel sprouts and cipollini onions.

### Crab Crusted Salmon

\$39

Basmati Rice, beurre blanc sauce.

### \*Grilled Skirt Steak (GF)

\$46

Mashed Potatoes and Vegetables.

### Pan Seared Shrimp (GF)

\$39

Butternut squash risotto, balsamic glazed.

### Linguini White Clam Sauce

\$39

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

### (\*Long Island Duckling (GF)

\$46

Whipped Potatoes, beach plum sauce and vegetables.

### \*Pan Seared Pork Chop

\$39

Mashed potatoes and glazed baby carrots.

### Oven Roasted Swordfish (GF)

\$46

Parsnip puree, vegetables.

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## Dessert.

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Gelato (GF)

Cheesecake

Chocolate Decadence Cake

Flourless Chocolate Brownie and Vanilla Gelato (GF)

Tiramisu

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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 - Thank you!  
price is including a 3.9% cash discount.