

BURGEE BAR

NANTUCKET YACHT CLUB

STARTERS

New England Clam Chowder	Cup 12 · Bowl 14
Our classic Clam Chowder.	
Yellowfin Tuna & Avocado Tartare	28
Black garlic, ginger-soy vinaigrette & wonton crisp.	
Chicken & Ginger Potstickers	24
Chili-garlic scallion dipping sauce.	
Beef Meatballs	Starter 22 · Entrée 32
Rigatoni, marinara & shaved Parmigiano.	
Artisanal Cheeses & Charcuterie Board	24
Serves two. Cornichons, fig preserve & tarragon mustard.	

SALADS

Caesar Salad	22
Garlic croutons, white anchovies & Parmigiano.	
Caprese Salad GF	22
Tomato, buffalo mozzarella, arugula pesto & balsamic glaze.	
ADDITIONAL PROTEIN 10	
Grilled White Shrimp · Grilled Chicken Breast	

MAINS

Butter Poached Lobster Roll	40
Toasted brioche & fries.	
Coriander Seared Tuna Crunch Salad	34
Cabbage, carrots, peppers, edamame, avocado, cilantro, cashews & watercress, sesame-ginger dressing.	
Grilled Pineland Farms Skirt Steak	38
Jasmine rice, julienned pickled summer vegetables & Korean BBQ sauce.	
Burgée Bar Burger	27
Brioche bun, lettuce, tomato, American cheese, NYC sauce, pickles & fries.	

BASKETS FOR THE TABLE

All baskets \$12

Truffle Fries — Parmigiano & parsley · Sweet Potato Fries · Tater Tots · Brew City Beer Battered Onion Rings

GF DENOTES GLUTEN FREE

Burgée Bar menu substitutions and modifications are graciously declined to help expedite service to all members.

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