

ESTABLISHED 1890

# Nantucket Yacht Club

## The Anchorage

DINNER · Season 2026

### STARTERS

WELLFLEET LITTLENECK CLAMS ON THE HALF-SHELL GF · 4 each  
*served on crushed ice with mignonette, lemon and cocktail sauce*

SIMON'S OYSTERS ON THE HALF-SHELL GF · 5 each  
*served on crushed ice with cocktail sauce, mignonette and lemon*

TUNA & AVOCADO POKE BOWL GF · 28  
*cucumber, red onion, cilantro, nori, sesame, crispy rice, ginger soy vinaigrette*

NEW ENGLAND QUAHOG CHOWDER · cup 12 · bowl 14  
*the classic Nantucket chowder*

CHILLED TOMATO GAZPACHO GF · cup 11 · bowl 13  
*garden tomatoes, cucumber, sweet peppers, herbs*

### SALADS

NYC ORGANIC GREENS & VEGETABLE SALAD GF · 20 · with chicken 29  
*broccolini, radish, carrots, quinoa, tahini-miso dressing*

PICKLED GOLDEN BEET, NECTARINE & BLUEBERRY SALAD GF · 22  
*burrata, pesto, hazelnut vinaigrette*

CAESAR SALAD · 22  
*romaine, garlic croutons, white anchovies, Parmigiano*

### MAIN COURSES

PAN-ROASTED LOBSTER TAILS GF · 54  
*bok choy, snap peas, shiitake mushrooms, scallions, ginger sauce*

SAUTÉED SEA SCALLOPS GF · 42  
*Vidalia onion and fennel purée, baby spinach, lemon-caper sauce*

ROASTED SALSA VERDE HALIBUT GF · 48  
*pink peppercorn crushed potatoes, asparagus, carrot vinaigrette*

FIVE-SPICE ROASTED PEKIN DUCK · 42  
*lo mein noodles, mung bean sprouts, cabbage, carrots, radish, cilantro*

HERB-ROASTED ORGANIC CHICKEN · 39  
*gnocchi, roasted summer squash, cherry tomatoes, olivade, chicken jus*

ORGANIC EMMER & WILD RICE POTLATCH PILAF · 35  
*Romanesco, scallions, mint, crisp chickpeas, preserved lemon, tahini verde*

GRILLED PRIME NEW YORK SIRLOIN GF · 65  
*crispy fingerling potatoes, broccolini, cipollini, oyster mushrooms, balsamic glaze*

### SIDE DISHES

each · 12

Charred Broccolini · lemon, garlic, red chili

Crispy Fingerling Potatoes · paprika aioli

Sautéed Mushrooms · herb sherry vinaigrette

Sautéed Asparagus

Tuscan White Beans · sage, olive oil

Sautéed Spinach · garlic cream

### SAUCES

Lemon-Caper Sauce

NYC Steak Sauce

GF denotes naturally gluten-free preparations.

Please inform your server if anyone in your party has a food allergy.

Consuming raw or undercooked seafood, meats, or egg may increase your risk of foodborne illness.