

NANTUCKET YACHT CLUB

Patio Dinner

SUMMER SEASON · 2026

Starters

<b>Wellfleet Littleneck Clams GF</b> <i>fresh-shucked, mignonette, cocktail sauce, lemon</i>	4 ea
<b>Simon's Oysters on the Half-Shell GF</b> <i>select Nantucket oysters, classic mignonette, cocktail sauce, lemon</i>	5 ea
<b>Smoked Atlantic Salmon</b> <i>house-cured salmon, watercress, shaved fennel, radish, osetra caviar, dill crème fraîche, warm focaccia</i>	28
<b>New England Quahog Chowder</b> <i>local quahogs, applewood-smoked bacon, Yukon gold potatoes, oyster crackers</i>	cup 12 / bowl 14
<b>Chilled Tomato Gazpacho GF</b> <i>heirloom tomatoes, English cucumber, sweet peppers, sherry vinegar, garden basil, extra-virgin olive oil</i>	cup 11 / bowl 13

Salads

<b>NYC Organic Greens &amp; Vegetable Salad GF</b> <i>broccolini, watermelon radish, shaved carrots, cucumber, red quinoa, toasted sesame, tabini-miso dressing</i>	20
<b>Caesar Salad</b> <i>baby romaine, garlic croutons, white anchovies, shaved Parmigiano-Reggiano, classic Caesar dressing</i>	22
<b>Arugula &amp; White Bean Salad GF</b> <i>arugula, cannellini beans, roasted peppers, red onion, cucumber, toasted pistachios, sea-salt feta, aged balsamic vinaigrette</i>	20

Add a Protein

Grilled Chicken Breast	10
Seared Gulf Shrimp	10
Sautéed Salmon	10

Main Courses

<b>Sautéed Sea Scallops GF</b> <i>Day-Boat scallops, Vidalia onion &amp; fennel purée, baby spinach, lemon-caper beurre blanc</i>	42
<b>Roasted Salsa Verde Halibut GF</b> <i>wild halibut, pink peppercorn crushed potatoes, grilled asparagus, salsa verde, carrot vinaigrette</i>	48
<b>Pasta Carbonara</b> <i>linguine, crispy guanciale, English peas, farm egg yolk, Pecorino Romano, cracked black pepper</i>	34
<b>Herb-Roasted Organic Chicken</b> <i>Giannone chicken, potato gnocchi, roasted summer squash, blistered cherry tomatoes, olivade, natural pan jus</i>	39
<b>Organic Emmer &amp; Wild Rice Pilaf</b> <i>Romanesco, scallions, fresh mint, crisp chickpeas, preserved lemon, tabini verde, lemon-herb oil</i>	35
<b>Grilled Prime New York Sirloin GF</b> <i>crispy fingerling potatoes, charred broccolini, glazed cipollini, oyster mushrooms, aged balsamic glaze, NYC Steak Sauce</i>	65
<b>Grilled Allen Brothers Burger</b> <i>8 oz prime blend, brioche bun, butter lettuce, heirloom tomato, house pickle, fries — American, blue, cheddar, or Swiss</i>	27

Side Dishes

	each · 12
<b>Charred Broccolini</b> · lemon, garlic confit, Calabrian chili	
<b>Crispy Fingerling Potatoes</b> · smoked paprika aioli	
<b>Sautéed Wild Mushrooms</b> · herb-sherry vinaigrette	
<b>Sautéed Asparagus</b> · extra-virgin olive oil, sea salt	
<b>Tuscan White Beans</b> · sage, roasted garlic, olive oil	
<b>Sautéed Spinach</b> · roasted garlic cream	

Sauces

NYC Steak Sauce · Salsa Verde · Lemon Aioli · each 4

GF denotes naturally gluten-free preparations · please inform your server of any food allergies · consuming raw or undercooked seafood, meats, or egg may increase your risk of foodborne illness

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**Cocktails**

<b>Georgia Mule</b>	19
<i>peach nectarine vodka, sparkling lemonade, ginger &amp; fresh mint</i>	
<b>Negroni Rosato</b>	19
<i>strawberry-infused Campari, Dolin blanc vermouth, Botanist gin &amp; orange</i>	
<b>Golden Monk</b>	19
<i>Mount Gay navy-strength rum, green Chartreuse, coconut, pineapple &amp; nutmeg</i>	
<b>Operation Vámonos</b>	19
<i>chili-infused mezcal, fresh lime, demerara syrup &amp; cachaça</i>	
<b>Light Grouse</b>	19
<i>Famous Grouse scotch, lemon, honey, ginger &amp; peat mist</i>	
<b>100-Year-Old Fashioned</b>	55
<i>1928 Bhakta Armagnac, vanilla cinnamon demerara, Angostura bitters &amp; cedar smoke</i>	

**Zero Proof**

<b>Garden Party</b>	10
<i>cucumber water, Fever-Tree sparkling lemonade &amp; fresh mint add Crop cucumber vodka · 9</i>	
<b>Shy Tai Spritz</b>	10
<i>orgeat syrup, fresh lemon, sparkling water &amp; black sea salt add Myers's rum · 9</i>	
<b>Bartlett Tonic</b>	10
<i>strawberry purée, Ghia non-alcoholic apéritif, Fever-Tree tonic &amp; rosemary add Botanist gin · 9</i>	

**Wines by the Glass**

**Champagne & Sparkling**

Taittinger N/V   Brut, La Française	22
Val d'Oca N/V   Prosecco, DOC, Treviso	15

**Chardonnay**

Macon 2023   Robert Drouhin	18
Donelan 'Nancie' 2022   Sonoma	18

**Pinot Grigio**

SiSi 2025   Friuli, DOC	18
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**Sauvignon Blanc**

Domaine Roland Tissier 2024   Sancerre	20
Mantua 2024   Marlborough	18
Rombauer Vineyards 2022   Napa Valley	18

**Rosé**

Donelan Rosé 2025   Sonoma	18
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**Cabernet Sauvignon**

Roth 2022   Alexander Valley	18
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**Merlot**

Charles Krug 2022   Napa Valley	18
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**Pinot Noir**

Donelan 'Two Brothers' 2018   Sonoma	18
Cécile Paquet, Organic 2024   Burgundy	18

**Syrah**

Mademoiselle du Mont 2024   Rhône	18
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**On Tap**

Naukabout The Cape Lager · 4.2%	11
Aeronaut Robert Crush Pilsner · 5.1%	
Devil's Purse Summer Ale · 4.0%	11
Cisco Gripah Grapefruit IPA · 5.5%	11
Stellwagen Hazy IPA · 6.5%	11
Maine Beer Lunch IPA · 7.0%	11