

NANTUCKET YACHT CLUB

Patio Dinner

SUMMER SEASON · 2026

• STARTERS •

Wellfleet Littleneck Clams <i>GF</i>	4 ea
<i>fresh-shucked, mignonette, cocktail sauce, lemon</i>	
Simon's Oysters on the Half-Shell <i>GF</i>	5 ea
<i>select Nantucket oysters, classic mignonette, cocktail sauce, lemon</i>	
Smoked Atlantic Salmon	28
<i>house-cured salmon, watercress, shaved fennel, radish, osetra caviar, dill crème fraîche, warm focaccia</i>	
New England Quahog Chowder	cup 11 / bowl 13
<i>local quahogs, applewood-smoked bacon, Yukon gold potatoes, oyster crackers</i>	
Chilled Tomato Gazpacho <i>GF</i>	cup 10 / bowl 12
<i>heirloom tomatoes, English cucumber, sweet peppers, sherry vinegar, garden basil, extra-virgin olive oil</i>	

• SALADS •

NYC Organic Greens & Vegetable Salad <i>GF</i>	18
<i>broccoli, watermelon radish, shaved carrots, cucumber, red quinoa, toasted sesame, tahini-miso dressing</i>	
Caesar Salad	22
<i>baby romaine, garlic croutons, white anchovies, shaved Parmigiano-Reggiano, classic Caesar dressing</i>	
Arugula & White Bean Salad <i>GF</i>	20
<i>arugula, cannellini beans, roasted peppers, red onion, cucumber, toasted pistachios, sea-salt feta, aged balsamic vinaigrette</i>	

• ADD A PROTEIN •

Grilled Chicken Breast	9
Seared Gulf Shrimp	14
Seared Day-Boat Scallops	18

• MAIN COURSES •

Sautéed Sea Scallops <i>GF</i>	42
<i>Day-Boat scallops, Vidalia onion & fennel purée, baby spinach, lemon-caper beurre blanc</i>	
Roasted Salsa Verde Halibut <i>GF</i>	42
<i>wild halibut, pink peppercorn crushed potatoes, grilled asparagus, salsa verde, carrot vinaigrette</i>	
Pasta Carbonara	32
<i>linguine, crispy guanciale, English peas, farm egg yolk, Pecorino Romano, cracked black pepper</i>	
Herb-Roasted Organic Chicken	37
<i>Giannone chicken, potato gnocchi, roasted summer squash, blistered cherry tomatoes, olive, natural pan jus</i>	
Organic Emmer & Wild Rice Pilaf	32
<i>Romanesco, scallions, fresh mint, crisp chickpeas, preserved lemon, tahini verde, lemon-herb oil</i>	
Grilled Prime New York Sirloin <i>GF</i>	51
<i>crispy fingerling potatoes, charred broccolini, glazed cipollini, oyster mushrooms, aged balsamic glaze, NYC Steak Sauce</i>	
Grilled Allen Brothers Burger	24
<i>8 oz prime blend, brioche bun, butter lettuce, heirloom tomato, house pickle, fries — American, blue, cheddar, or Swiss</i>	

• SIDE DISHES •

each · 12

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

• SAUCES •

each · 4

NYC Steak Sauce · **Salsa Verde** · **Lemon Aioli**

*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*