

NANTUCKET YACHT CLUB

Patio Dinner

SUMMER SEASON · 2026

Starters

Wellfleet Littleneck Clams GF	4 ea
fresh-shucked, mignonette, cocktail sauce, lemon	
Simon's Oysters on the Half-Shell GF	5 ea
select Nantucket oysters, classic mignonette, cocktail sauce, lemon	
Tuna & Avocado Poke Bowl*	28
cucumber, red onion, cilantro, nori, sesame, crispy rice, ginger soy vinaigrette	
New England Quahog Chowder	cup 12 / bowl 14
local quahogs, applewood-smoked bacon, Yukon gold potatoes, oyster crackers	
Vichyssoise* GF	cup 12 / bowl 14
chilled potato leek soup	

Salads

NYC Organic Greens & Vegetable Salad GF	20
broccolini, watermelon radish, shaved carrots, cucumber, red quinoa, toasted sesame, tahini-miso dressing	
Caesar Salad	22
baby romaine, garlic croutons, white anchovies, shaved Parmigiano-Reggiano, classic Caesar dressing	
Arugula and Tajin Watermelon Salad GF	20
salty sea feta, cucumber, red onion, blackberries, pistachios, mint, citrus vinaigrette	

Add a Protein

Grilled Chicken Breast	10
Seared Gulf Shrimp	10
Sautéed Salmon	10

Main Courses

Sauteed King Salmon* GF	42
lump crab, sweet corn, fingerling potatoes, arugula, cilantro salsa	
Grilled Marinated Swordfish* GF	46
Tuscan white beans, artichokes, roasted tomato, zucchini, olive vinaigrette	
Mezzi Rigatoni, Fennel Sausage & Burrata	34
San Marzano tomatoes, fennel, pesto, toasted pinenuts	
Pan Fried Chicken, Prosciutto & Mushroom Piccata	39
cavatelli pasta, cherry tomatoes, spinach, lemon-caper sauce	
Organic Emmer & Wild Rice Pilaf	35
Romanesco, scallions, fresh mint, crisp chickpeas, preserved lemon, tahini verde, lemon-herb oil	
Five-Spice Roasted Pekin Duck, Breast & Leg Confit	42
lo mein noodles, mung bean sprouts, napa cabbage, carrots, radish, cilantro	
Grilled Allen Brothers Burger	27
8 oz prime blend, brioche bun, butter lettuce, heirloom tomato, house pickle, fries —	

Side Dishes

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

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

Zero Proof

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

Wines by the Glass

Champagne & Sparkling	
Taittinger N/V Brut, La Française	22
Andreola Dirupo N/V Prosecco, DOCG, Valdobbiadene	15
Chardonnay	
Jean-Marc Brocard 2024 Chablis	18
Donelan 'Nancie' 2022 Sonoma	18
Pinot Grigio	
SiSi 2025 Friuli, DOC	18
Sauvignon Blanc	
Domaine Roland Tissier 2024 Sancerre	20
Mantua 2024 Marlborough	18
Rombauer Vineyards 2022 Napa Valley	18
Rosé	
Figuière 2025 Provence	18
Cabernet Sauvignon	
Roth 2022 Alexander Valley	18
Merlot	
Charles Krug 2022 Napa Valley	18

Pinot Noir	
Donelan 'Two Brothers' 2018 Sonoma	18
Cécile Paquet, Organic 2024 Burgundy	18
Syrah	
Mademoiselle du Mont 2024 Rhône	18

On Tap

Devil's Purse Summer Ale · 4.0%	11
Naukabout The Cape Lager · 4.2%	11
Aeronaut Robot Crush Pilsner · 5.1%	11
Maine Lunch · 7.0%	11
Cisco Gripah Grapefruit IPA · 5.5%	11
Narragansett Brewing Co. Lager · 5.0%	9

Bottles & Cans

each · 9.50	
Amstel Light · Bud Light · Budweiser · Miller Lite · Heineken · Stella Artois · Corona · Cisco Whale's Tale · Cisco Grey Lady · Surfside Spiked Tea/Lemonade · High Noon Pineapple · Proc IPA · Slow Down Cider (GF) · Daura Lager (GF) · Athletic Lite (n/a) · Athletic Hazy (n/a) · Notch Pils (n/a)	
Sip of Sunshine (16 oz) · Maine Lunch (16 oz) · Stellwagen Cooler Beer (16 oz) — 15	