

NANTUCKET YACHT CLUB
PATIO LUNCH

41° 17.235' N, 70° 05.790' W

STARTERS

Vichyssoise GF	Cup 12 Bowl 14
<i>Silky chilled potato & leek soup, gently creamed & finished with fresh chives.</i>	
New England Quahog Chowder	Cup 12 Bowl 14
Tomato Gazpacho GF	Cup 11 Bowl 13
Littleneck Clams on the ½ Shell GF	4
Bass Point Oysters on the ½ Shell GF	5
Chilled Shrimp Cocktail GF	22

SALADS

Maine Lobster Salad GF	40
<i>Organic greens, tomatoes & lemon vinaigrette.</i>	
NYC Cobb Salad GF	25
<i>Baby green leaf & romaine, tomato, avocado, egg, chicken, bacon, blue cheese & green goddess dressing.</i>	
Mizuna & Tajín Watermelon Salad GF	22
<i>Tajín-spiced watermelon & peppery mizuna, salty sea feta, cucumber, red onion, blackberries, pistachios & mint in citrus vinaigrette.</i>	
NYC Organic Greens & Vegetable Salad GF	20
<i>Broccolini, radish, carrots & quinoa with tabini-miso dressing.</i>	
Yellowfin Tuna & Avocado Bowl GF	28
<i>Cucumber, red onion, cilantro, nori, sesame & crispy rice with ginger-soy vinaigrette.</i>	
Chicken Salad GF	24
<i>Organic greens, endive, grapes, pepperoncini, Marcona almonds & champagne vinaigrette.</i>	
Caesar Salad	22
<i>Garlic croutons, white anchovies & Parmigiano-Reggiano.</i>	

SALAD ADDITIONS 10 Grilled Chicken Breast | Shrimp — grilled or poached | Sautéed Salmon
HOUSE DRESSINGS Caesar | Ginger Soy | Green Goddess | Lemon Cream | Sherry Vinaigrette | Tahini-Miso

SANDWICHES

<i>Served with choice of chips, fries, fruit salad or coleslaw.</i>	
Lobster Salad Roll, Toasted Brioche	40
Creole Spiced Swordfish Sandwich	22
<i>Lettuce, tomato, pickled red onion, romesco aioli & potato bun.</i>	
Turkey Club	17
<i>Roasted turkey, BLT, mayo & toasted sourdough.</i>	
Reuben Sandwich	19
<i>Pastrami, Swiss, sauerkraut, Russian dressing & toasted rye.</i>	
Banh Mi Sandwich	19
<i>House pork & chicken-liver pâté, crisp pickled vegetables, cilantro, mint & nuoc cham on a warm baguette.</i>	

BREAD OPTIONS

Portuguese | Sourdough | Wheat | Rye

MAINS

Fried Nantucket Bay Scallops	30
<i>Golden-fried local bay scallops, red cabbage-sesame slaw, watercress, sriracha-lime aioli & Old Bay lattice chips.</i>	
Chimichurri Grilled Shrimp Bowl	23
<i>Char-grilled chimichurri shrimp, roasted corn, black beans, cherry tomatoes & baby romaine with coriander-cumin crema.</i>	
Welsh Rarebit	17
<i>Warm beer cheese, tomato, bacon & toast points.</i>	
Smoked Atlantic Salmon	28
<i>Roasted golden beets, fingerling potatoes, dill & caviar with creamy lemon-horseradish dressing & sourdough crostini.</i>	
Grilled Allen Brothers Burger	27
<i>Potato bun, lettuce, tomato & french fries. Choice of American, blue, cheddar or Swiss.</i>	

FOR THE TABLE

French Fries or Onion Rings	Small 10 Large 12
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GF DENOTES GLUTEN FREE

*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.*

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COCKTAILS 19

Georgia Mule

Peach nectarine vodka, sparkling lemonade, ginger & fresh mint.

Negroni Rosato

Strawberry-infused Campari, Dolin blanc vermouth, Botanist gin & orange.

Golden Monk

Mount Gay navy-strength rum, green Chartreuse, coconut, pineapple & nutmeg.

Operation Vámonos

Chili-infused mezcal, fresh lime, demerara syrup & cachaça.

Light Grouse

Famous Grouse scotch, lemon, honey, ginger & peat mist.

100-Year-Old Fashioned..... 55

1928 Bhakta Armagnac, vanilla cinnamon demerara, Angostura bitters & cedar smoke.

ZERO PROOF 10

Garden Party.....

Cucumber water, Fever-Tree sparkling lemonade & fresh mint. Add Crop cucumber vodka +9.

Shy Tai Spritz

Orgeat syrup, fresh lemon, sparkling water & black sea salt. Add Myers’s rum +9.

Bartlett Tonic.....

Strawberry purée, Ghia non-alcoholic apéritif, Fever-Tree tonic & rosemary. Add Botanist gin +9.

ON TAP 11

Naukabout The Cape Lager · 4.2%

Aeronaut Robot Crush Pilsner · 5.1%

Devil’s Purse Summer Ale · 4.0%

Cisco Grapefruit IPA · 5.5%

Maine Beer Lunch IPA · 7.0%

Narragansett Brewing Co. Lager · 5.0%..... 9

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Taittinger N/V | Brut, La Française 22

Andreola Dirupo N/V | Prosecco, DOC, Valdobbiadene 15

CHARDONNAY

Jean-Marc Brocard 2024 | Chablis 18

Donelan, ‘Nancie’ Chardonnay 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

Figüière Rose 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

Cecile Paquet, Organic 2024 | Burgundy 18

SYRAH

Mademoiselle du Mont 2024 | Rhône 18

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