

NANTUCKET YACHT CLUB
PATIO LUNCH

41° 17.235' N, 70° 05.790' W

STARTERS

Lobster Bisque GF	Cup 12 Bowl 14
New England Quahog Chowder	Cup 11 Bowl 13
Tomato Gazpacho GF	Cup 10 Bowl 12
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	36
<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>	
Arugula & White Bean Salad GF	20
<i>Peppers, red onion, cucumber, pistachio, salty sea feta cheese & balsamic vinaigrette.</i>	
NYC Organic Greens & Vegetable Salad GF	18
<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

Served with choice of chips, fries, fruit salad or coleslaw.

Lobster Salad Roll, Toasted Brioche	36
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>	
Pickle Brined Fried Chicken Sandwich	19
<i>Shredded lettuce, B&B pickles, smoked Gouda & pesto aioli.</i>	

BREAD OPTIONS

Portuguese | Sourdough | Wheat | Rye

MAINS

Jumbo Lump Crab Cakes	26
<i>Roasted corn, pepper & watercress salad with smoked paprika remoulade.</i>	
Yellowfin Tuna Burger	23
<i>Cabbage, daikon & sesame coleslaw, lemon-ginger aioli & toasted potato bun.</i>	
Welsh Rarebit	17
<i>Warm beer cheese, tomato, bacon & toast points.</i>	
Smoked Atlantic Salmon	28
<i>Watercress, fennel, radish salad, caviar, crème fraîche & focaccia.</i>	
Grilled Allen Brothers Burger	24
<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 20

Vitamin Sea

44 North nectarine vodka, limoncello, ginger beer & mint.

Yeah Buoy

Botanist gin, strawberry, elderflower, fresh lime & tonic.

Man Overboard

Mount Gay navy-strength rum, pineapple rum, guava, coconut cream & nutmeg.

Operation Vámanos

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

Rye Knot

Traveller whiskey, blueberry-thyme honey, fresh lemon & Cointreau.

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

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

MOCKTAILS 10

Endless Summer

Cucumber water, fresh lemon, sparkling lemonade & mint. Add Crop cucumber vodka +9.

Pier Pressure

Pear & vanilla purée, fresh lemon & N/A sparkling wine. Add Valdo prosecco +9.

Lei'd Back

Apple passionfruit cider, verjus, tiki bitters & ginger beer. Add Traveller whiskey +9.

ON TAP 10

Naukabout *The Cape Lager* · 4.2%

Schilling *Alexander Pilsner* · 5.0%

Cisco *Gripah Grapefruit IPA* · 5.5%

Whalers *Rise APA* · 5.5%

Northwoods *Glass DDH IPA* · 6.0%

Bissell Bros *Substance Hazy IPA* · 6.6%

WINES BY THE GLASS

CHAMPAGNE & SPARKLING

Taittinger *N/V | Brut, La Française* 22

Val d'Oca *N/V | Prosecco, DOC, Treviso* 15

L. Albrecht *N/V | Rosé, Alsace* 17

CHARDONNAY

Vasse Felix *2021 | Margaret River*..... 16

Domaine Jean-Marc Brocard *2022 | Chablis, Sainte-Claire*..... 18

J Vineyards *2022 | Russian River*..... 16

Hahn Vineyards *2021 | Santa Rita Highlands*..... 14

Drouhin *2021 | Eola-Amity Hills*..... 18

PINOT GRIGIO

SiSi *2022 | Friuli, DOC*..... 15

SAUVIGNON BLANC

Domaine Roland Tissier *2022 | Sancerre*..... 20

Grey's Peak *2022 | Waipara* 15

Misty Cove *2022 | Marlborough* 15

Rombauer Vineyards *2022 | Napa Valley*..... 16

TORRONTÉS

Piatelli Vineyards *2021 | Cafayate Valley*..... 15

Zuccardi *2021 | Valle de Uco*..... 15

ROSÉ

Figuère *2022 | Méditerranée, Provence* 15

CABERNET SAUVIGNON

Josh Cellars *2022 | Napa Valley* 18

MERLOT

Château Camus *2021 | Bordeaux, France*..... 17

MALBEC

Alpataco *2022 | Patagonia* 16

PINOT NOIR

Domaine des Verchères *2021 | Bourgogne* 18

Averaen *2021 | Willamette Valley* 18

SYRAH

Ermitage du Pic Saint-Loup *2020 | Languedoc* 16

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