

NANTUCKET YACHT CLUB

PATIO LUNCH

41° 17.235' N, 70° 05.790' W

STARTERS

<b>Lobster Bisque GF</b> .....	<b>Cup 13   Bowl 15</b>
<b>New England Quahog Chowder</b> .....	<b>Cup 12   Bowl 14</b>
<b>Tomato Gazpacho GF</b> .....	<b>Cup 11   Bowl 13</b>
<b>Littleneck Clams on the ½ Shell GF</b> .....	<b>4</b>
<b>Bass Point Oysters on the ½ Shell GF</b> .....	<b>5</b>
<b>Chilled Shrimp Cocktail GF</b> .....	<b>22</b>

SALADS

<b>Maine Lobster Salad GF</b> .....	<b>40</b>
<i>Organic greens, tomatoes &amp; lemon vinaigrette.</i>	
<b>NYC Cobb Salad GF</b> .....	<b>25</b>
<i>Baby green leaf &amp; romaine, tomato, avocado, egg, chicken, bacon, blue cheese &amp; green goddess dressing.</i>	
<b>Arugula &amp; White Bean Salad GF</b> .....	<b>20</b>
<i>Peppers, red onion, cucumber, pistachio, salty sea feta cheese &amp; balsamic vinaigrette.</i>	
<b>NYC Organic Greens &amp; Vegetable Salad GF</b> .....	<b>20</b>
<i>Broccolini, radish, carrots &amp; quinoa with tabini-miso dressing.</i>	
<b>Yellowfin Tuna &amp; Avocado Bowl GF</b> .....	<b>28</b>
<i>Cucumber, red onion, cilantro, nori, sesame &amp; crispy rice with ginger-soy vinaigrette.</i>	
<b>Chicken Salad GF</b> .....	<b>24</b>
<i>Organic greens, endive, grapes, pepperoncini, Marcona almonds &amp; champagne vinaigrette.</i>	
<b>Caesar Salad</b> .....	<b>22</b>
<i>Garlic croutons, white anchovies &amp; 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>	
<b>Lobster Salad Roll, Toasted Brioche</b> .....	<b>40</b>
<b>Creole Spiced Swordfish Sandwich</b> .....	<b>22</b>
<i>Lettuce, tomato, pickled red onion, romesco aioli &amp; potato bun.</i>	
<b>Turkey Club</b> .....	<b>17</b>
<i>Roasted turkey, BLT, mayo &amp; toasted sourdough.</i>	
<b>Reuben Sandwich</b> .....	<b>19</b>
<i>Pastrami, Swiss, sauerkraut, Russian dressing &amp; toasted rye.</i>	
<b>Pickle Brined Fried Chicken Sandwich</b> .....	<b>19</b>
<i>Shredded lettuce, B&amp;B pickles, smoked Gouda &amp; pesto aioli.</i>	

BREAD OPTIONS

Portuguese | Sourdough | Wheat | Rye

MAINS

<b>Jumbo Lump Crab Cakes</b> .....	<b>26</b>
<i>Roasted corn, pepper &amp; watercress salad with smoked paprika remoulade.</i>	
<b>Yellowfin Tuna Burger</b> .....	<b>23</b>
<i>Cabbage, daikon &amp; sesame coleslaw, lemon-ginger aioli &amp; toasted potato bun.</i>	
<b>Welsh Rarebit</b> .....	<b>17</b>
<i>Warm beer cheese, tomato, bacon &amp; toast points.</i>	
<b>Smoked Atlantic Salmon</b> .....	<b>28</b>
<i>Watercress, fennel, radish salad, caviar, crème fraîche &amp; focaccia.</i>	
<b>Grilled Allen Brothers Burger</b> .....	<b>27</b>
<i>Potato bun, lettuce, tomato &amp; french fries. Choice of American, blue, cheddar or Swiss.</i>	

FOR THE TABLE

<b>French Fries or Onion Rings</b> .....	<b>Small 10   Large 12</b>
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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%*

**Aeronant** *Robert Crush Pilsner · 5.1%*

**Devil's Purse** *Summer Ale · 4.0%*

**Cisco** *Gripah Grapefruit IPA · 5.5%*

**Stellwagen** *Hazy IPA · 6.5%*

**Maine Beer** *Lunch IPA · 7.0%*

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' 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

**Donelan Rose** *2025 | Sonoma* ..... 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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