

cru oyster bar

NANTUCKET

APPETIZERS

ROASTED BARNSTABLE OYSTERS

chorizo, local greens & breadcrumbs

FRITO MISTO

calamari, rock shrimp & crispy onions

FRIED GREEN TOMATO

jonah crab rémoulade

ISLAND STEAMERS

whales tale broth & drawn butter

NEW ENGLAND CLAM CHOWDER

potatoes, sweet cream & hand-made
cru oyster crackers

BARTLETT'S FARM TOMATOES

buffalo mozzarella, basil & sea salt

GRILLED CALAMARI

greek salad, za'tar & olives

LOCAL GREENS

lemon & virgin olive oil

SANDWICHES

ALL NATURAL BLACK ANGUS BURGER

vermont cheddar, lettuce, tomato & pickles

NANTUCKET LOBSTER ROLL

served either chilled with herb mayo
or warm & buttered

FRIED IPSWICH CLAM ROLL

arugula & meyer lemon tartar

THE SOFTSHELL BLT

crispy softshell crab, applewood-smoked bacon
local lettuce & tomato

PLATS DU JOUR

MONDAY

bucatini ~ lobster, chilis & tomato

TUESDAY

spaghetti ~ sea urchin, olive oil & parsley

WEDNESDAY

cavatelle ~ rock shrimp, sweet corn & chanterelles

THURSDAY

tagliatelle ~ scallops & champagne butter

FRIDAY

linguine ~ littleneck clams, garlic & breadcrumbs

SATURDAY

fregola ~ mackerel, roasted peppers & fennel

SUNDAY

fideo ~ squid, it's own ink & soffrito

RAW BAR

GRAND PATEAU

PREMIER PATEAU

TODAY'S OYSTER SELECTION

mignonette & cocktail sauce

CHATHAM CHERRYSTONES

cocktail & fresh lemon

SHRIMP COCKTAIL

cocktail & fresh lemon

BLUE CRAB COCKTAIL

cocktail & horseradish crème

LOBSTER COCKTAIL

lemon balm, virgin olive oil & sea salt

CRUDO OF NANTUCKET WHELKS

cucumber, chilis & lime

YELLOWFIN TUNA TARTARE

crispy artichokes & lemon crème fraiche

ENTREES

CAPE COD MUSSELS

steamed with muscadet & lemon thyme
served with hand-cut frites

NATIVE GRILLED 1½lb. LOBSTER

spicy sausages, chatham littlenecks
local red potatoes & sweet corn salsa verdé

LOCAL SUMMER FLOUNDER MEUNIÈRE

brown butter, hazelnuts & farm string beans

LINE CAUGHT SWORDFISH

warm farro & spinach salad
roasted tomato & caper vinaigrette

SEARED DAY BOAT SCALLOPS

orzo & pancetta ~ sweet peas & their greens

PROVENÇAL SEAFOOD STEW

nantucket striped bass
lobster- Pernod broth & saffron aioli

SICILIAN EGGPLANT INVOLTINI

pickled peppers, fresh ricotta & mint

HERB GRILLED ORGANIC CHICKEN

zucchini & chickpea salad
preserved lemon & french feta

BLACK ANGUS SIRLOIN

roasted fingerling potatoes
pumpkin pond farm arugula & béarnaise

SIDES

fresh corn hushpuppies, aleppo & honey
buttermilk mashed potatoes
roasted local veggies