



# MET ON MAIN

38 Main Street, Nantucket 508.325.5111 MetOnMain.com

## MET BITES

### New England Clam Chowder

**Tower of Shell Fish\*** grand or petite

**East or West Coast Oysters\*** house sauces, market price

**Jumbo Shrimp Cocktail** *house cocktail sauce*

**Coconut Calamari** coriander and coconut, sweet chili

**Asian Crab Cake** ginger soy reduction, crispy eel

**Cold Poached Artichokes** fresh tomato, basil, house made crouton

**Garden Crudite** 55 farm fresh heirloom veggies, hard boiled eggs, *French vinaigrette*

**Crispy Short Rib on Sugar Cane** spiced peanuts, crispy shallots, *tangerine chili oil*

**Guacamole** made to order chips, *charred tomato salsa*

## SALADS

### Roasted Bartlett's Vegetable Salad

burrata, grilled island vegetables, met crunch, *lemon vinaigrette*

**Thai Chicken Salad** yellow curry, *lemon grass, galangal, avocado,*  
crunchy shallots, spicy peanuts, on griddled corn bread

**MET Micro Chopped** everything including red onion, avocado, bacon, *house italian*

**Lobster Taco Salad** arugula, fresh lobster meat, heirloom pico, corn, pepitas, *green goddess dressing*

**Sweet Gem Caesar** brioche croutons, *traditional caesar dressing*

*Add: Jumbo Shrimp, Grilled Prime Skirt Steak, Lime Grilled Chicken, New England Lobster Meat*

## ISLAND FARE

**Whole Branzino** garlic spinach, sambal asum

**RI Grilled Scallops\*** avocado & papaya salad, soy beans

**Lobster Pappardelle** velvety pink sauce, Nantucket Sound lobster

**Harpoon Sword Fish Taco** yogurt cilantro curry, red lentils, coconut rice, shredded pea salad

### North Shore Fried Clams & New Hampshire Pork Belly\*

jalapeno, cilantro & thai-bird chili citrus salad, salty caramel, *steamed boa*

**Chili & Balsamic Chicken** yellow tomatoes, roasted onion, *salsa Mexicana,*  
smoky anasazi beans, *Ricardo's white corn tortilla*

**Met Fish & Chips** fresh cod, shrimp, scallops & calamari, fries and rings, dirty tartar sauce

**Carne Asada** skirt steak, roasted onion salsa, napa cabbage, pickled serrano, avocado

**Allen Brother's Prime Sirloin** 16 oz., made to order rosti, farm stand vegetables

**Simply Grilled** choice of: salmon, scallops, lobster, half chicken, jumbo shrimp, swordfish, prime sirloin

## MET BURGERS & SANDWICHES

**New England Lobster Roll** hand shucked fresh lobster, old bay chips, *parker house roll*

**Summer Roll "Wrap"** tempura shrimp, red leaf lettuce, house pickled vegetables,  
glass noodles, avocado, dynamite sauce, wasabi pea crumble, *lettuce & rice paper wrap*

**The ACK Burger "Loco Moco"** \* spicy beef blend, coconut rice, pork belly, fried egg, teriyaki

**The Boston Burger\*** Met beef blend, frico chip, cabot cheddar, thick cut bacon and fried egg

**The Tokyo Burger\*** yellow fin "slab cut" tuna, avocado, pickled onions, sticky soy,  
daikon sprouts, wasabi mayo, *brioche bun*

**The Athens Burger\*** all white meat turkey burger, tzatziki, feta, cucumber, tomatoes

**The Mediterranean Burger** falafel, avocado, hydro sprouts, tomato, harrisa hummus  
cucumbers, roasted carrot salad, *warm pita*

**Pulled Lime Chicken Club** lime chicken, romaine, bacon, farm tomatoes, chipotle mayo, *oatmeal bread*

**Kobe Foot Long** red pepper mustard relish, chopped red onion, *griddled brioche bun*

## MET TARTARE BAR

**The Manhattan\*** fire engine red prime sirloin, flavors of caesar, frico crunch

**The Cabo\*** wild salmon, spicy mayo, avocado, cilantro, onion & lime

**The Tokyo\*** yellow tail, sticky soy, ginger, yuzu, avocado, jalapeño & tempura crunch

**The Mykonos** beets with ginger, greek yogurt, cucumber, zatar, lemon, garlic

**The Jamaican** hand cut poached jumbo shrimp, curry mayo, jerk pickles, coconut milk

**The Bermuda** raw Island veggies: shaved cauliflower,  
broccoli, corn & hearts of palm, ranch dressing with blue cheese, fried Bermuda onions

**The Jamaican** hand cut poached jumbo shrimp, curry mayo, jerk pickles, coconut milk

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

## White Wine

By the glass	
<b>Pinot Grigio Santa Maria</b>	9
<b>Chardonnay Southern Point</b>	9
<b>Sauvignon Blanc Santa Emma</b>	9
<b>Riesling Frisk Prickly</b>	10
<b>Cht. D'Esclans Whispering Angels Rose</b>	12
<b>Albarino Martin Codax</b>	12
<b>Sauvignon Blanc 9 Walks</b>	12
<b>Verdejo Basa Telmo Rodriguez</b>	13
<b>Chardonnay Kunde Sonoma</b>	14
<b>Chardonnay Patz &amp; Hall Sonoma Coast</b>	18

## Sparklers

By the glass	
<b>Champagne Veuve Clicquot</b>	19
<b>Casteller Cava Brut</b>	15
<b>Pink Prosecco Riondo</b>	12
<b>Prosecco Prima Perla</b>	9
<b>Lambrusco Grasparossa Semi</b>	9
Sake	
<b>Sparkling Poochi-Poochi "for two"</b>	30
<b>Hakkaisan Junmai Ginjo "eight Peaks"</b>	12
<b>Tokubetsu Suigei "drunken whale"</b>	10

## Red Wine

By the glass	
<b>Cabernet Sauvignon 99 Vines</b>	9
<b>Merlot Cypress</b>	9
<b>Pinot Noir Canyon Road</b>	9
<b>Sangiovese Umberto Cesari</b>	11
<b>Malbec Trivento</b>	11
<b>Cabernet Cannonball</b>	12
<b>Pinot Noir McManis</b>	12
<b>Petite Syrah Girard</b>	15
<b>Cabernet Chappellet Mtn Cuvee</b>	18
<b>Cabernet Hall</b>	22

## Wines by the Bottle

### CHAMPAGNE / SPARKLING

<b>Louis Roederer Brut, Cristal</b>	450
Epernay, France	
<b>Dom Perignon Brut</b>	300
Epernay, France	
<b>Billecart Salmon Brut Rose</b>	175
Champagne, France	
<b>Guy Larmandier Blanc de Blanc</b>	130
Cramant, France	
<b>Nicolas Feuillatte Brut Blue Label</b>	75
Epernay, France	
<b>Mionetto Sergio Rose</b>	50
Italy	
<b>Gruet Blanc de Blanc</b>	40
New Mexico	

### ROSE

<b>A to Z</b>	
<b>Del Rio Vineyard, Oregon</b>	43
<b>Rose Domaines Off Chateau De Selle</b>	45
Cotes de Provence, France	

### WHITES

<b>Ugni Blanc/Colombard, Tariquet</b>	33
Gascogne, France	
<b>Reisling, Ste Michelle</b>	35
Colombia Valley, WA	
<b>Pinot Grigio Barone Fini</b>	41
Alto Adige, Italy	
<b>Gruener Veltliner Loimer</b>	45
Kremstal, Austria	
<b>Sauvignon Blanc, Starborough</b>	47
Marlborough, New Zealand	
<b>Pinot Bianco, Terlano</b>	51
Alto Adige, Italy	
<b>Pinot Grigio Ca Montini L'Aristocratico</b>	56
Alto Adige, Italy	
<b>Sauvignon Blanc, Chalk Hill</b>	62
Sonoma County, CA	

### CHARDONNAY

<b>Casillero del Diablo</b>	40
Central Valley, Chile	
<b>Oyster Bay</b>	45
Marlborough, New Zealand	
<b>Domaine Faivley Montagny</b>	49
Burgundy, France	
<b>Morgan</b>	55
St Lucia Highland, CA	
<b>Matanzas Creek</b>	65
Sonoma County, CA	
<b>Cakebread Cellars</b>	80
Napa Valley, CA	
<b>Lewis Cellars</b>	85
Russian River Valley, CA	
<b>Alain Chavy Puligny Montrachet</b>	90
Burgundy, France	
<b>ZD Reserve</b>	110
Russian River Valley, CA	
<b>Kistler Noisetiers</b>	129
Sonoma County, CA	
<b>Philippe Colin Chassagne 1er Cru Vergers</b>	135
Burgundy, France	
<b>Flowers Camp Meeting Ridge</b>	137
Napa Valley, CA	
<b>Peter Micheal</b>	150
Sonoma County, CA	

### Small Bottles, Sparkling, White, Red & Pink

<b>Sauvignon Kim Crawford</b>	22
Marlborough, New Zealand	
<b>Pinot Grigio Santa Margherita</b>	27
Alto Adige, Italy	
<b>Pinot Noir Benton Lane</b>	31
Willamette, OR	
<b>Cabernet Sauvignon L'Ecole NO. 41</b>	33
Napa, CA	
<b>Chardonnay Chalk Hill</b>	42
Marlborough, New Zealand	
<b>Domaines Off Chat. Romassin Bandol</b>	43
Cotes de Provence, France	
<b>Champagne Veuve Clicquot</b>	45
Champagne, France	

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**THE METROPOLITAN CLUB**, Chestnut Hill

**MET BAR & GRILL**, Dedham & Natick

[www.METRESTAURANTGROUP.com](http://www.METRESTAURANTGROUP.com)



## Martinis

<b>ACK (The Nantucket) 11</b>	
vodka, st. germain, pom green tea, lemon	
<b>Pineapple Martini 12</b>	
vodka, grilled pineapple simple, pineapple juice	
<b>Toasted Coconut Martini 11</b>	
coconut rum, pineapple juice, fresh lemon	
<b>Blood Orange Cosmo 14</b>	
ketel orange, triple sec, lime, blood orange	

## Cocktails

<b>Cabo Daiquiri 10</b>	
coconut rum, sugar, passion fruit, lime	
<b>Riviera 12</b>	
mezcal, red jalapenos, ginger, fresh lime	
<b>20th Century Cocktail 11</b>	
dry gin, lillet blanc, white crème de cacao, lemon	
<b>Kate's Skinny Margarita 14</b>	
avion, stevia, fresh lime, seasonal fruit	
<b>Met Navy Grog 13</b>	
plantation rum, centenario rum, pineapple, lime, honey syrup, passion fruit	
<b>Monkey Gland 11</b>	
gin, grenadine, orange juice, absinthe	
<b>Grapefruit Fizz 10</b>	
Grapefruit Vodka / Grapefruit / Lemon / Soda	

## Met-Tiki Drinks

<b>Mai Tai 10</b>	
aged rums, orange curacao, orgeat, lime, simple	
<b>Blood of The Tiki ACK 12</b>	
aged rum, blood orange, bitters, lime, grapefruit, cardamom syrup, grenadine, absinthe	
<b>Polynesian Paralysis 11</b>	
whiskey, orgeat, pineapple, orange, lemon	
<b>There Once was a Man 11</b>	
scotch, cherry herring, sweet vermouth, blood orange, orange, cinnamon syrup, bitters	

## Pitchers 12/30

<b>Iced-N-Sweet</b>	
sweet tea vodka, lemon, iced tea	
<b>Sangria Red</b>	
Met recipe	
<b>Spiked Peach Lemonade</b>	
peach vodka, house-made lemonade	
<b>Turtle Rum Punch</b>	
Carl's secret recipe	

## Beer

<b>DRAFT BEERS 6.5</b>	
Wachusett Blueberry / Pyramid Thunderhead IPA	
Shock Top Belgian White /Sierra Nevada IPA	
Angry Orchid Cider / Cisco Whales Tale	
<b>BOTTLES</b>	
Mich Ultra 5 / Bud 5 / Bud Light 5/ 16oz PBR 3	
Heineken 6 / Amstel Light 6 / Corona 6	
Kirin Ichiban 6/ Guinness Draught 6/Imperial 6	
Sam Adams Boston Lager 6 / Stella Artois 6	
<b>MICRO BREWS</b>	
Wachusett Monsta Can 6 / Rogue Dead Guy 7	
Oskar Blues Mama Yella Pils 6 / Lagunitas 7	
Blue Moon Belgian White 6/ Brooklyn Lager 6	
Six Point Righteous Rye Ale 7	
Gritty's McDuff's Vacationland 6	

## Wines by the Bottle

### REDS

<b>Malbec Ruta 22</b>	42
Patagonia, Argentina	
<b>Merlot Charles Smith</b>	44
Colombia Valley, WA	
<b>Primitivo Ognisole</b>	46
Puglia, Italy	
<b>V.N. Montepulciano Avignonesi</b>	49
Tuscany, Italy	
<b>Tempranillo Dehesa T Rodriguez</b>	52
Toro, Spain	
<b>Syrah Eracruziz</b>	57
Aconcagua, Chile	
<b>Allegrini Palazzo Della Torre IGT</b>	60
Veneto, Italy	
<b>Malbec Achaval Ferrer</b>	67
Mendoza, Argentina	
<b>Petite Syrah Stags' Leap</b>	77
Napa Valley, CA	
<b>Prisoner Orin Swift</b>	85
Napa Valley, CA	
<b>Merlot Duckhorn</b>	90
Napa Valley, CA	
<b>Sangiovese Altamura</b>	98
Napa Valley, CA	
<b>Isosceles Justin</b>	98
Paso Robles, CA	
<b>Andrew Will Sorella</b>	120
Horse Heaven Hills, WA	
<b>Argiano Brunello di Montalcino Banfi</b>	140
Tuscany, Italy	
<b>Barolo Damilano Cannubi</b>	130
Piedmont, Italy	

### PINOT NOIR

<b>The Crossings</b>	45
Marlborough, New Zealand	
<b>Veramonte Ritual</b>	49
Casablanca, Chile	
<b>Hitching Post Cork Dancer</b>	56
Santa Barbara, CA	
<b>Alex Gambal Deux Papis</b>	57
Burgundy, France	
<b>Domaine Droughin</b>	83
Willamette, OR	
<b>Ken Wright Abbot Claim Vineyard</b>	95
Willamette, OR	
<b>Merry Edwards</b>	110
Russian River Valley, CA	
<b>Dom Faiveley Nuii St George Damodes</b>	120
Burgundy, France	
<b>Williams Selyem East Road Neighbors</b>	175
Russian River Valley, CA	
<b>Tillot-Beaut &amp; Fils Corton Bressandes</b>	188
Burgundy, France	

### CABERNET SAUVIGNON

<b>Joel Gott</b>	44
California	
<b>Three Rivers</b>	54
Columbia Valley, WA	
<b>Obsidian Ridge</b>	60
Lake Country, CA	
<b>Honig</b>	70
Napa Valley, CA	
<b>Turnbull</b>	80
Napa Valley, CA	
<b>Owen Roe Bordeaux Blend Yakima Red</b>	90
Colombia Valley, WA	
<b>Karl Lawrence</b>	100
Napa Valley, CA	
<b>Paradigm</b>	110
Napa Valley, CA	
<b>Paul Hobbs</b>	120
Napa Valley, CA	
<b>Caymus</b>	125
Napa Valley, CA	
<b>Pride</b>	135
Napa Valley, CA	
<b>Ramey Annum</b>	150
Napa Valley, CA	
<b>Lewis Cellars Reserve</b>	200
Napa Valley, CA	
<b>Caymus Special Selection</b>	250
Napa Valley, CA	
<b>Peter Michael Les Pavot</b>	250
Napa Valley, CA	