

Raw Bar

* Half Dozen Oysters	MP	Shrimp Cocktail	\$18
Mignonette, Lemon, Cocktail		Chablis Poached Shrimp, Lemon, Cocktail	
* ½ Dozen Littleneck Clams	\$13	Bluefish Pâté	\$14
On the Half Shell, Lemon, Cocktail		Radish, Herbed Carrot, Lavash	

Starters

NEW Kale Caesar Salad		\$11
Parmesan, Garlicky Dressing, White Anchovy, Baguette + Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16		
NEW Roasted Beet Salad		\$13
Honey Whipped Goat Cheese, Arugula, Onion Straws + Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16		
Stuffed Quahogs		\$15
2ea, Chorizo, Herbs, Brioche, Drawn Butter		
New England Clam Chowder		\$11
Oyster Crackers		
Pan Crisp Crab Cake		\$17
Jumbo Lump, Bearnaise Emulsion, Corn Salad		
Noble Wings (6 or 12)		\$9/\$18
Crispy Chicken Wings, Tossed in Choice of Buffalo, Garlic Hoisin, or Honey Mustard		
Lobster Quesadilla		\$19
Cheddar, Jack, Corn, Lime, Chipotle Aioli		
Roasted Bone Marrow		\$19
Onion Jam, Toast, Orange Gremolata, Braised Short Rib		
Lump Crab & Manchego Dip		\$17
Tortilla Chips, Grilled Corn, Basil		
Chowder Fries		\$15
Just like they sound.....		
Fried Pickle Chips		\$14
Golden Brown, House Made Ranch		

*CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS . MOST DISHES CAN BE PREPARED GLUTEN FREE. PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.



Sea

NEW Surf & Turf Mac & Cheese

Creamy Lobster Mac & Cheese, Beef Short Rib, Basil, Seasoned Ritz Crumbs

\$36

* Blackened Salmon Filet	\$28	* Noble Lobster Bake	\$36
Wilted Kale, Furikake Rice, Grilled Lemon		Lobster, Clams, Shrimp, Chorizo, Potatoes, Corn, Basil Oil + <i>Served Lazy Man Style</i>	
Golden Fried Shrimp Platter	\$29	N.E. Fish and Chips	\$24
Coleslaw, Fries, Tartar Sauce, Lemon		Fresh Cod, Buttermilk Fried, Tartar Sauce, Lemon, Cole Slaw	
Snow Crab Legs	\$42		
1 ½ LB., Street Corn, Fries, Butter			

Land & Air

NEW Grilled Shrimp and Filet Mignon Duo

3ea. Jumbo Shrimp, 4oz. Beef Tenderloin Steak, Whipped Potatoes, Grilled Asparagus

\$38

Mama's Meatloaf Dinner	\$27	Fried Chicken Plate	\$28
Angus Beef, Mushroom Gravy, Mashed Potatoes, Glazed Carrots		Lemon Honey, Mashed Potatoes, Gravy, Coleslaw, Roll	
* Grilled Filet Mignon	\$38	Prime Beef Short Rib	\$35
Twin 4 oz Steaks, Mashed Potatoes, Red Wine Demi-Glace, Glazed Carrots		Mashed Potato, Wilted Kale, Natural Jus	

Side Dishes

Classic Coleslaw	\$7	N.E. Street Corn on the Cob	\$7
Herb Glazed Carrots	\$8	Seasoned French Fries	\$7
Garlic Parmesan Tater Tots	\$7	Wilted Kale and Fried Garlic	\$8
Furikake Seasoned Rice	\$7	Mac and Cheese	\$8
Mashed Potatoes and Gravy	\$7	Jumbo Grilled Asparagus	\$8

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Sandwiches

SANDWICHES ARE SERVED WITH FRIES, TOTS, OR SLAW. ADD \$2 TO SUBSTITUTE ANY OTHER SIDE.
GLUTEN FREE BUNS ARE AVAILABLE

Chilled N.E. Lobster Roll	MP	D.F.C. (Deep Fried Chicken Sandwich)	\$18
Light Mayo, Toasted Bun, Celery, Crispy Onion Straws		Buffalo Sauce, Blue Cheese Dressing, Arugula	
* All American Burger	\$17	Blackened Chicken Sandwich	\$18
8oz Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup		Chipotle Aioli, Arugula, Applewood Smoked Bacon	
* The "Fat Chad"	\$23	Fried Cod Sandwich	\$17
12oz Triple Stack of Burger Patties, Lots O' Bacon, Cheddar, BYB Smoked Pulled Pork		Buttermilk Fried, Tartar Sauce, Lemon, Arugula	
+ <i>Inspired by Nantucket's own Brian Glowacki</i>		* Surf and Turf Burger	\$21
^{NEW} Veggie Burger	\$17	8oz Double Stack of Prime Beef Patties, Lobster Meat, Swiss, Lemon Aioli, Onion Straws	
Vegan Beyond Burger Patty, Arugula, Tomato, Honey Whipped Goat Cheese		+ <i>Featured On The Phantom Gourmet</i>	

Flatbread Pizzas

Blackened Chicken	\$17	Pepperoni & Bacon	\$16
Cheddar, Jack, BYB Gold BBQ Sauce, Caramelized Onion, Roasted Corn		Mozz, Red Sauce, Parmesan	
Three Cheese & Oregano	\$15	Mushroom Flatbread	\$17
Red Sauce, Cheddar, Mozz, Parmesan		Kale, Manchego, Mozz, Garlic, Olive Oil (No Sauce)	

Desserts

Rocky Road Brownie Sundae	\$12	^{NEW} Warm Apple Sundae	\$10
Brownie, Vanilla Bean I.C., Chocolate Sauce, Marshmallows, Oreos, Walnuts, Cherries, Caramel, Whipped Cream		Cinnamon and Maple Glazed apples, Vanilla Ice Cream, Golden Brown Streusel Topping	
Warm Chocolate Cake	\$11	Root Beer Float	\$8
Macerated Strawberries, Whipped Cream		Mug Root Beer, Vanilla IC, Whipped Cream	

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