

Raw Bar

* DOCKSIDE SAMPLER

6 Local Oysters, 3 Clams, Tuna Poke, 6 Shrimp, Crab Cocktail, Mignonette, Lemon, Cocktail Sauce

65

* NOBLE SAMPLER

12 Local Oysters, 6 Clams, Tuna Poke, 6 Shrimp, Crab Cocktail, Lobster Salad, Salmon Tartare, Cocktail Sauce, Lemons, Mignonette

100

* HALF DOZEN OYSTERS	MP	* HAMACHI CRUDO	18
Mignonette, Lemon, Cocktail		Fried Garlic, EVOO, Freeze Dried Miso, Yuzu, Black Salt, Cilantro	
SHRIMP COCKTAIL	18	*^{NEW} TUNA POKE	18
Chablis Poached Shrimp, Lemon, Cocktail		Sweetened Soy, Citrus Rice, Fried Onions, Cilantro, Scallion	
JUMBO CRAB COCKTAIL	15	* SMOKED SALMON TARTARE	14
Aioli, Lemon, Cocktail Sauce		Half Smoked, Half Raw, Scallion, Caper, Egg, Lime Aioli, Lavash	
* ½ DOZEN LITTLENECK CLAMS	13		
On the Half Shell, Lemon, Cocktail			

Appetizers, Soups and Salads

^{NEW} ROASTED BONE MARROW	19	BLUEFISH PÂTÉ	13
Onion Jam, Toast, Orange Gremolata, Braised Short Rib		Watermelon Radish, Herbed Carrot, Lavash • A Nantucket Tradition	
LOBSTER QUESADILLA	19	CHOWDER FRIES	14
Cheddar, Jack, Roasted Corn, Lime, Chipotle Aioli		Just like they sound.....	
* FRIED WHOLE BELLY CLAMS	MP	* STEAMED P.E.I. MUSSELS	16
Ipswich Clams, Caper Tartar, Lemon		Chorizo, Roasted Garlic, Leeks, Chablis, Baguette	
STUFFED QUAHOGS	15	PAN CRISP CRAB CAKE	17
2ea, Chorizo, Herbs, Brioche, Drawn Butter		Jumbo Lump, Bearnaise Emulsion, Corn Salad	
HOUSE SALAD	10	ROMAINE HEARTS SALAD	10
Veggies, Choice of House Made Dressings • Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16		Parmesan, Garlicky Dressing, Anchovy, Baguette • Add Grilled Chicken, Blackened Salmon, or Lobster Salad +10/12/16	
^{NEW} CRAB BISQUE	13	NOBLE WINGS	9/18
Local Green Crab, Creme Fraiche, Pepitas		Crispy Chicken Wings, Tossed in choice of Buffalo, Garlic Hoisin, or Honey Mustard. Served 6 or 12	
NEW ENGLAND CLAM CHOWDER	11		
Oyster Crackers			

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Main Courses

2LB MAINE HARD SHELL LOBSTER	44	PRIME BEEF SHORT RIB	35
<i>Steamed, Butter, Corn, Lemon</i>		<i>Garlic Roasted Red Bliss Potato, Wilted Kale, Natural Jus</i>	
SNOW CRAB LEGS	MP	MUSHROOM & KALE BOLOGNESE	26
<i>1 ½ LB., Street Corn, Fries, Butter, Extra Napkins</i>		<i>Fresh Linguine, Roasted Garlic, Tomato Cream, Fried Basil</i>	
*NEW SHRIMP & SCALLOP SAUTÉ	32	*NEW SEARED TUNA	37
<i>Jasmine Rice, Garlic and Lemon Chimichurri, Wilted Kale</i>		<i>Herb Marinated, Buckwheat Noodle Salad, Pickled Oyster Mushrooms</i>	
*NEW NOBLE LOBSTER BAKE	36	* BLACKENED SALMON FILET	26
<i>Lobster Meat, Clams, Scallops, Chorizo, Potatoes, Corn Puree, Basil Oil</i>		<i>Roasted Carrots, Furikake Rice</i>	
* CLAM BELLY PLATTER	29	COD FISH AND CHIPS	24
<i>Cole Slaw, Fries, Tartar Sauce, Lemon</i>		<i>Tartar Sauce, Lemon, Cole Slaw</i>	
GOLDEN FRIED SHRIMP PLATTER	27	* BAKED COD	28
<i>Cole Slaw, Fries, Tartar Sauce, Lemon</i>		<i>Crab Stuffing, Sautéed Green Beans, Preserved Lemon</i>	

To Share

BIG BUCKET FRIED CHICKEN DINNER

8 Buttermilk Fried and Honey Stung Pieces, Golden Fries, Gravy, Corn on the Cob, Cole Slaw

49

*** SEAFOOD TOWER**

Steamed Crab Legs, Golden Fried Clam Bellies, Shrimp, Cod, Fries, Street Corn, Slaw, Tartar, Cocktail, Butter, Lemon

79

Side Dishes

CLASSIC COLE SLAW	7	GRILLED OYSTER MUSHROOM	8
HERB ROASTED CARROTS	8	SAUTÉED GREEN BEANS	8
GARLIC PARMESAN TATER TOTS	7	N.E. STREET CORN ON THE COB	7
FURIKAKE JASMINE SCENTED RICE	7	BASKET OF SEASONED SKINNY FRIES	7
GARLIC ROASTED RED BLISS POTATO	6	WILTED KALE	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
<i>Light Mayo, Toasted Bun, Celery, Crispy Onion Straws</i>	
BIG PIG	18
<i>Pulled Mojo Pork, BYB Gold Sauce, Applewood Bacon, Potato Bun, Classic Slaw</i>	
* CLAM BELLY ROLL	18
<i>Ipswich Clams, Tartar, Shredded Romaine, Lemon</i>	
CODFISH SANDWICH	17
<i>Beer Battered, Tartar Sauce, Lemon, Greens</i>	
* ALL AMERICAN BURGER	15
<i>8oz Double Stack of Prime Beef Patties, Yellow Cheese, Pickles, Mustard, Ketchup</i>	
* SURF AND TURF BURGER	19
<i>8oz Double Stack of Prime Beef Patties, Lobster Meat, Swiss, Lemon Aioli, Onion Straws</i>	
<ul style="list-style-type: none">• Featured On The Phantom Gourmet	
* THE "FAT CHAD"	24
<i>12oz Triple Stack of Burger Patties, Lots O Bacon, Cheddar, Pulled Pork</i>	
<ul style="list-style-type: none">• Inspired by Nantucket's own Brian Glowacki	
N.Y.C. (NEW YORK CUBANO)	18
<i>Mojo Pork, Pastrami, Pickles, Swiss, Baguette, Dijonnaise</i>	
D.F.C. (DEEP FRIED CHICKEN SANDWICH)	17
<i>Buffalo Sauce Tossed, Great Hill Blue Dressing, Lettuce</i>	
<ul style="list-style-type: none">• A Nod to the Past	

Desserts

ROCKY ROAD BROWNIE SUNDAE	10
<i>Chocolate Brownie, Vanilla Ice Cream, Chocolate Sauce, Cocoa Nibs, Marshmallows, Cookie Crumble, Walnuts, Cherries, Caramel, Whipped Cream</i>	
ROOT BEER FLOAT	8
<i>Mug Root Beer, Vanilla Bean I.C., Whipped Cream</i>	
WARM MANCHEGO CHEESE DIP	12
<i>Stewed Strawberries, Baguette, Basil Syrup</i>	
SCOOPS OF FRENCH VANILLA I.C.	6
<i>Whipped Cream, Cookie Straw</i>	

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