

NANTUCKET

APPETIZERS

Fried Clams

Lightly battered and fried until golden brown, served with cocktail and tartar sauce 15

Fried Calamari

Lightly battered and fried until golden brown, served with cocktail and tartar sauce 13

Chicken Quesadilla

Grilled chicken, onions, mushrooms, cheese and sweet corn tossed with southwest seasoning, and topped with pico de gallo and sour cream 11

Buffalo Shrimp

Tender jumbo shrimp fried until golden brown, tossed in buffalo sauce and served with your choice of blue cheese or ranch dressing and celery sticks 13

Nantucket Nachos

Choice of beef or veggie chili topped with melted cheddar and monterey jack cheeses, pico de gallo, sour cream and scallions 13

Chicken Wings or Tenders

Fried and tossed in your choice of sauce: BBQ, homemade teriyaki, or spicy buffalo. Served with blue cheese or ranch dressing (Wings garnished with celery sticks) 12

Spinach Artichoke Dip

A blend of spinach, artichoke, and parmesan cheese with a touch of garlic, baked until bubbling and served with warm pita triangles 12

Crab Dip

Fresh crab meat seasoned and baked in a cheesy cream sauce with green peppers and white onion, topped with chives, and served with warm pita triangles 14

KIDS MENU 7

(Beverage not included)

Cheeseburger*

Served with French fries or grapes

Chicken Tenders

Served with French fries or grapes

Macaroni and Cheese

Served with grilled bread

Penne Pasta served

with Alfredo Sauce

Served with grilled bread

Sunday Special

Kids Eat Free on Sundays
With each Adult \$15 Entrée

SPECIALTY SOUPS & SALADS

Tomato Basil Cup 6

Chili

Choice of Beef or Vegetarian Cup 6

New England Clam Chowder Cup 7

Creamy Lobster Bisque Cup 7

Blackened Salmon Salad*

Mixed greens tossed in raspberry vinaigrette with pine nuts, carrots, dried cranberries, walnuts, red onions and feta cheese, topped with blackened salmon 18

Pecan Spinach Salad

Fresh Spinach, chopped sweet pecans, strawberries, blue cheese crumbles, avocado and red onion tossed in a citrus-Dijon dressing 12

Greek Salad

Romaine lettuce, fresh tomatoes, cucumbers, banana peppers, red onions, kalamata olives and feta cheese in a homemade Greek dressing 12

Caesar Salad

Romaine lettuce tossed in homemade Caesar dressing, garnished with croutons, kalamata olives and grated parmesan cheese 10

Side Garden or Caesar 6

or, add to any entrée 5

Garden Salad

Mixed greens garnished with fresh tomatoes, cucumbers, red onions, carrots and parmesan baked croutons, with your choice of dressing 10

Buffalo Chicken Salad

Chopped chicken tenders tossed in buffalo sauce atop mixed greens with fresh tomatoes, red onions, cucumbers, and carrots tossed in blue cheese dressing 15

Fiesta Steak Salad*

Tender pieces of marinated tenderloin filet served over a bed of mixed greens, cucumbers, red onions, carrots and tomatoes, tossed in ranch dressing and topped with banana peppers and feta cheese 18

Pine Nut Salad

A perfect blend of feta cheese, sun-dried tomatoes, asparagus, red onions, cucumbers, pine nuts, fresh tomatoes, soba pasta noodles and fresh mixed greens tossed with lemon basil dressing 13

Quesadilla Cobb Salad

Zesty grilled chicken mixed with romaine lettuce, avocado, black beans, corn, roasted red peppers, tomatoes and corn tortilla strips, tossed in a spicy cilantro-ranch dressing, and garnished with cheese quesadilla wedges 17

Dressings

Balsamic Vinaigrette, Blue Cheese, Ranch, Italian, Raspberry Vinaigrette, Spicy Cilantro-Ranch, Sweet Citrus Dijon, Olive Oil and Vinegar, Lemon Basil, Honey Mustard and Greek

Add Shrimp 8, Salmon * 8, Steak * 9 or Chicken 6

CHAR-GRILLED BURGERS & SANDWICHES

Served with lettuce, tomato, red onions and a pickle spear, with your choice of one of the following: French fries, onion rings, fresh fruit, apple coleslaw or Asian slaw

1/2 Pound Burger*

Cooked to order 11

Bacon Cheeseburger*

Topped with melted Monterey jack cheese and bacon 13

Island Burger*

Topped with bacon, cheddar cheese and thousand island dressing 13

Chipotle Mushroom Burger*

Topped with mushrooms, provolone cheese and spicy chipotle mayo 13

Steak Burger*

Grilled pieces of marinated steak, mushrooms, onions and melted pepper jack cheese served on a toasted ciabatta roll 13

Turkey Burger

Topped with sliced avocado, grilled onions, mushrooms, roasted red peppers and Swiss cheese 13

Grilled Chicken Sandwich

A House Favorite 11

Grilled Portobello Mushroom

Marinated and oven-roasted, topped with grilled onions, pepper jack cheese, rémoulade sauce, and served on a toasted ciabatta roll 13

Fresh Maine Lobster Roll

Lobster chunks mixed with mayonnaise and diced celery, served on a grilled New England roll 17

Crab Cake Sandwich

New England style, pan-seared and served on a buttered, grilled brioche bun with rémoulade sauce 16

New England Fish Sandwich

Golden fried cod on a grilled brioche bun with chipotle mayonnaise and apple coleslaw 13

Clam Roll

Whole belly clams, lightly breaded and fried, served on a grilled, buttered New England roll with apple coleslaw 14

Shrimp Po'Boy

Lightly breaded fried shrimp served on a French roll with lettuce and diced tomatoes, finished with rémoulade sauce 13

BBQ Monterey Chicken Sandwich

Chicken breast basted in barbecue sauce, topped with Monterey jack cheese and bacon 12

Ribeye Steak Sandwich*

Ribeye steak served with sautéed onions and red peppers, topped with American cheese on a toasted French roll 16

CHAR-GRILLED BURGERS ARE MADE WITH ALL NATURAL ANGUS BEEF

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FROM THE GRILL

Our premium Sterling Silver steaks are cooked to order and served with homemade demi-glace sauce

Filet Mignon* Tender 8oz char-grilled filet, lightly seasoned and served with one side item 29.9

Surf and Turf* Tender 5oz char-grilled filet, lightly seasoned and served with three stuffed jumbo shrimp and one side item 27.9

Cajun Ribeye* 12oz char-grilled, Cajun-rubbed ribeye steak served with one side item 24.9

Herb-Roasted Chicken

Slow-roasted with herbs and spices and served with mashed potatoes, seasoned mixed vegetables and our homemade lemon gravy sauce 16.9

Barbecue Pork Ribs Half 15.4 // Full 21.9

a rack of succulent baby back ribs broiled in barbecue sauce and served with apple coleslaw and one side item

Grilled Kabobs* One 16.9 // Two 21.9

Beef or chicken kabob skewer brushed with homemade teriyaki sauce and served over mixed vegetables and herb rice

Herb-Roasted Prime Rib* 8oz 25.9

(Saturday after 4pm, Sunday all day) Served with au jus and your choice of two side items

Proudly Serving Premium
Aged Steaks



Proudly Serving All
Natural Local Free
Range Chicken



SEAFOOD SPECIALTIES

Nantucket Island Stuffed Tilapia

Fresh Tilapia stuffed with lump crab meat and baked to perfection, served with mashed potatoes, sautéed broccoli and garnished with lobster cream sauce 21.9

Baked Sea Scallops

Large sea scallops are combined with garlic, butter, crab meat and bread crumbs, then baked to perfection and served with mashed potatoes and sautéed spinach 23.9

Baked Stuffed Shrimp

Baked jumbo shrimp stuffed with crab meat, served with spinach risotto and mixed vegetables, drizzled with lemon butter sauce 24.9

Seafood Kabobs Shrimp 18.9 // Scallop 19.9

Seasoned and grilled shrimp or scallop kabob skewer, served over herb rice and mixed vegetables, dressed with lobster cream sauce

Atlantic Grilled Salmon*

Fresh Atlantic salmon grilled to perfection, served with mashed potatoes and sautéed asparagus, dressed with honey-tomato vinaigrette sauce 22.9

Crab Cakes

Two New England-style crab cakes, pan-seared and served with mashed potatoes and sautéed asparagus, dressed with lemon butter sauce 23.9

FRIED SEAFOOD

Our fried seafood items are hand-battered and cooked to golden brown, served with apple coleslaw, cocktail sauce, tartar sauce and your choice of one side item.

Fish and Chips 17.9

Fresh Sea Scallops 18.9

Seafood Combo Platter 21.9

Fried Shrimp 18.9

Whole Belly Clams 21.9

Choose Two

PASTA SPECIALTIES

Spice Nantucket Seafood Pasta A fresh Maine lobster tail with chunks of salmon, white fish, shrimp, scallops, calamari, mushrooms, and tomato sauce with a touch of spicy seasonings tossed over linguine, topped with scallions and parmesan cheese 21.9

Penne Primavera A classic vegetable dish made with fresh seasonal vegetables and tossed in a light marinara sauce with penne pasta 16.9

Jambalaya Pasta

Our most popular pasta dish! Shrimp, chicken, and andouille sausage sautéed with onions, tomato and peppers in a zesty creole sauce with penne pasta 19.9

Salmon Scampi Pasta*

Sautéed garlic, white wine, olive oil, fresh basil, parsley and tomatoes served over a bed of linguine, topped with grilled salmon and a touch of parmesan cheese 21.9

Chicken Marsala

Pan-seared boneless chicken breast, sautéed mushrooms, broccoli and marsala wine sauce served over linguine pasta topped with parmesan cheese 21.9

ENTREE SIDE ITEMS 5.25

Broccoli • Spinach • Asparagus • Mixed Vegetables • Risotto

Herb Rice • Mashed Potatoes • Baked Sweet Potato • Baked Potato Loaded 1.99 extra

DAILY FEATURES ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

Catering and Private Accommodations Also Available

www.nantucketgrill.com



5925 Farrington Rd
Chapel Hill, NC 27517
919-402-0077

5826 Fayetteville Rd
Durham, NC 27713
919-484-8162

1145 Falls River Ave
Raleigh, NC 27614
919-870-1955



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