

THE BEST SOUP

Quahog and Scallop Chowdah

Famous since 1991. A True Chowder with clams, scallops, corn, celery, onions, and potatoes *** 8.79

Soup du Yester Jour

The best of yesterday in the pot today 8.59

CHILLED GARDEN DELIGHTS

Chilled Lobster and Arugula Salad

Canadian lobster tossed with arugula, red onion, baby tomatoes, and chevre cheese with our lemon vinaigrette *** 14.89

Field of Greens

Organically grown greens, chopped walnuts, english stilton bleu and pure maple syrup balsamic vinaigrette *** 9.89

Cranberry and Pecan Field

Field greens, dried cranberries, chevre cheese, our famous house dressing finished with brown sugar toasted pecans *** 11.89

Atlantic Salmon

Seared Crisp to your liking over a bed of romaine with our Caper Parmesan vinaigrette *** 17.89

Our Classic Caesar

Crisp romaine, tossed with grated parmesan, homemade croutons, and our caesar dressing *** 9.89

Pan Roasted Duck

Tender breast sliced and served over a field of greens salad with dried Cranberries *** 14.59

Sirloin Steak Salad

8oz Angus Strip grilled to your liking with sautéed Onions, Mushrooms, and imported Stilton Blue Cheese on a bed of fresh greens with garden vegetables *** 17.49

PANINNI GRILLED SELECTIONS

Mediterraen Grilled Chicken

Roasted Red Peppers, Artichokes, Tomato and Aged Provolone...Balsamic Drizzle 11.89

Tenderloin and Brie

Grilled Bistro Tenderloin , Sherried Mushrooms and Onions, and French Brie 12.59

Pulled Pork Cubano

Roasted pork, honey ham, swiss cheese, sliced dills and a spicy cuban mustard 9.29

Rosemary Ham and Gruyere

Imported Rosemary Proscucotto. Swiss Gruyere, Red Onion Mustard Marmalade 11.59

Add fries to any sandwich for 1.75 or get a basket for 5.75

FROM ICEY NORTHERN WATERS

Scallops Americaine

Jumbo Day Boat Scallops Pan Seared....Chefs surprise ask your server *** 16.89

Oysters On the Half Shell

The best that the Eastern Shore of Virginia has to offer. By the 1/2 dozen or the full dozen *** Market Price

Prussian Oysters (6)

Plump oysters on the half shell with chopped red onion, lumpfish caviar, and vodka sour cream. *** 14.89

Steamed Clams

1 dozen clams Steamed served with Drawn Butter *** 11.69

Seafood Tower for Two

5 oz Canadian lobster tail, 6 oz Alaskan king crab, 4 jumbo shrimp, 4 oysters, 4 clams, chilled and iced for your enjoyment *** 36.89

Oysters Rockefeller (6)

Baked with a lightly creamed spinach, applewood bacon with a hint of Pernod and a dusting of fresh parmesan 13.79

Pound of PEI Mussels

Steamed with fresh fennel, tomatoes, basil, garlic, and chardonnay *** 11.59

Dozen Middleneck Clams

Simmered in a tomato saffron broth, with andouille sausage and fresh garlic *** 13.89

SCHMOOZIN

Nanny's Crab Cake Sandwich

The finest lump of crab with our secret blend of herbs and spices broiled golden...With Garlic Aioli 13.89

Party Wings

1 lb The biggest wings at the the beach, Chipotle Buffalo Sauce and they have a party with your buds. Extra heat by choice! *** 9.59

Sirloin Angus Burger

Homemade Patties with fresh lettuce, tomato, dill pickle and chips. Cheese, onion, bacon, mushrooms are also available for your custom burger *** 11.59

Crab and Artichoke Bubbly

Bake

The Best Crab Dip on the Beach served with Ciabatta toast *** 9.89

Sesame Seared Ahi Tuna

Sliced and Drizzled with sesame sweet soy, fresh pico de gallo, and wasabi cream *** 13.89

Baked Brie Alla

Dressed with baby grape tomatoes and fresh basil pesto *** 8.89

Nawlins Shrimp and Sausage

Jumbo beauties sautéed with andouille in sweet butter, our New Orleans spices, beer, and garlic. *** 12.79

Shrimp and Grits

Pan roasted jumbos with fresh tomatoes, green onions, and andouille sausage over cheddar grit cake and a cajun cream sauce *** 15.89

Lobster Macaroni and Cheese

Baked golden with gruyere, cheddar, parmesan, wild mushrooms, Vidalia Onions, Topped with crushed Ritz Crackers 14.89

Grilled Kabobs.....Jumbo Shrimp or Tenderloin

Slow Roasted with Onions, Red pepper, and Grape Tomatoes brushed with a Maple and Soy glaze over rice *** 16.89

Spicy Chicken BLT

8oz Breast tossed in our Buffalo BBQ with Smoked applewood Bacon, Sharp Provolone, Tomatoes and Romaine *** 10.89

*** = This Item is Gluten Free or there is a Gluten Free Option Available

Vegetarian options are also available, just ask your server.

FOR YOUR DINING ENJOYMENT

Nantuckets Bouillabaisse

Shrimp, sea scallops, middle neck clams, sweet mussels and the local fish simmered in a tomato saffron broth with fresh vegetables and a dollop of Tucket's Aioli *** 29.59

Crab Cake Lovers

Maryland Jumbo Lump crabcakes with our blend of seasonings and a side of our caper remoulade 28.89

Cattelli Veal Strip

From the heart of the loin seared your way and finished with a green peppercorn brandy demi *** 28.39

Grilled Domestic Rack of Lamb

Two double lamb chops dijon brushed and grilled to your liking served with our famous fresh mint and cranberry chutney *** 34.79

Lobster Shepherds Pie

6 oz. Canadian tail sautéed with wild mushrooms, fresh spinach and a splash of chardonnay over garlic smashed potatoes *** 29.69

Encrusted Filet Mignon

8 oz center cut grilled to your liking and encrusted with our bleu cheese-herb mix and served over a black raspberry cabernet demi-glace *** 34.49

Pan Roasted Breast of Duckling

Pan roasted and finished with a dried blueberry and port wine marmalade *** 26.69

Black Angus New York Strip

12 oz cut from the center of the loin grilled your way for the ultimate beef lover (no well dones suggested) *** 27.89

Tuscan Roasted Atlantic Salmon

Sautéed with tomatoes, artichokes, capers, olives, and rosemary with a splash of white wine *** 27.89

Prime Rib of Pork

Apple cider marinated stuffed with parma proscuitto and aged provolone. Topped with caramelized shallots and a balsamic glaze 24.89

Shrimp and Scallops over Pasta

Jumbo Shrimp and Scallops sautéed with grape tomatoes, fresh spinach, basil pesto garlic and white wine then topped with grated parmesan *** 24.79

All entrées are served with a choice of garlic mashed potatoes, baby red potatoes or wild rice. Each entrée will also come with the fresh vegetable of the day and crusty bread.

ADDITIONAL SIDES FOR YOUR ENTRÉES

6 oz Canadian Lobster Tail

12.89

Foie Gras

12.89

5 oz Crab Cake

12.89

Sautéed Spinach

6.89

Consuming Raw or Undercooked Foods May be Hazardous to your Health