



NANTUCKET GRILL & BAR

5826 Fayetteville Rd, Suite 101
Durham, NC 27713
nantucketgrill3@gmail.com
www.nantucketgrill.com
919.484.8162

NANTUCKET SOUPS

Cup, Bowl or Quart

Our Famous Lobster Bisque
New England Clam Chowder
Tomato Basil
Chicken Tortilla Soup
Chili (Beef or Vegetable)

APPETIZERS

Nantucket Nachos Golden brown nachos topped with melted cheddar and Monterey Jack cheeses, Pico de Gallo, sour cream & chives and a side of beef or veggie chili

Chicken Tenders Crispy chicken strips served with your choice of BBQ sauce, ranch or honey mustard dressing

Fried Calamari Battered and lightly fried, served with cocktail and tartar sauces

Crab Dip Fresh crab meat in a cheesy cream sauce, oven-baked until bubbling, served with warm pita bread triangles

Buffalo Wings or Buffalo Shrimp Tender chicken wings or shrimp, deep-fried and served with ranch or bleu cheese dressing and crunchy celery sticks

Loaded Cheese Fries Fresh, hot fries topped with melted cheddar and Monterey Jack cheeses, real bacon bits, chives and sour cream, served with ranch dressing

SPECIALTY SALADS

Greek Salad with Grilled Chicken Mixed greens, fresh tomatoes, cucumbers, banana peppers, onions, black olives and Feta cheese, tossed in Greek dressing

Pine Nut Salad with Grilled Chicken Feta cheese, sun-dried tomatoes, asparagus, onions, cucumbers, pine nuts and soba pasta noodles, mixed with lemon basil dressing, served over fresh garden greens

Buffalo Chicken Salad Chicken strips marinated in hot sauce and deep-fried, served atop mixed garden greens, fresh tomatoes, onions, cucumbers and carrots, tossed in bleu cheese dressing

Blackened Salmon Salad Mixed garden greens tossed in raspberry vinaigrette dressing, pine nuts, carrots, cranberries, walnuts, Feta cheese and onions, served with a fresh, tender piece of blackened salmon

Quesadilla Chicken Salad Zesty chicken and a mix of romaine lettuce, corn, avocado, black beans, roasted red peppers, tomatoes and corn chips, tossed in a chipotle cilantro ranch dressing and layered between quesadilla wedges

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

Full Caesar Salad or Garden Salad

Add grilled chicken
Add steak
Add shrimp
Add salmon

Side Garden or Caesar Salad

NANTUCKET SPECIALTIES

Grilled Shrimp Large shrimp wrapped in bacon and grilled, served over baked herb polenta and sautéed spinach, dressed with a lobster prosciutto mushroom sauce

Crab Cakes Pan seared and served with mashed potatoes, sautéed asparagus and garnished with a remoulade sauce

Baked Stuffed Shrimp Succulent shrimp stuffed with crab meat, served with seasoned rice, green beans and peppers sautéed in garlic butter and herbs, dressed with lemon butter

Honey BBQ Shrimp & Chicken Jumbo shrimp and chicken breast in a creamy, honey BBQ sauce, served over mashed potatoes and sautéed broccoli, garnished with fresh Pico de Gallo

Sole with Lobster Butter 6-ounce yellow fin sole topped with two colossal shrimp and lobster butter, served mashed potatoes and seasoned vegetables

Pan-Seared Sea Bass Lightly-seasoned, pan-seared sea bass served with mashed potatoes, asparagus and mango salsa

Pecan Crusted Tilapia Smothered in crushed pecans and a delicious lemon pepper sauce, served with mashed potatoes and sautéed asparagus

Chicken Marsala & Mushrooms Chicken breast gently sautéed with fresh mushrooms in a rich Marsala wine sauce, served with mashed potatoes and sautéed spinach

Lemon-Herb Roasted Chicken One half of an herb roasted chicken, served with mashed potatoes, seasoned veggies and topped with a light lemon garlic-herb sauce

Veggie Side Dinner Your choice of three of the following: Your choice of one of the following: asparagus, broccoli, spinach, green beans, small side salad, mashed potatoes, baked potato, baked sweet potato, or seasoned rice

FRIED SEAFOOD

Served with French fries, coleslaw, cocktail and tartar sauces

Fried Shrimp

Fish and Chips

Fried Sea Scallops

Fried Whole Belly Clams

Combination of Two (2)

FROM THE GRILL

Jumbo Shrimp & Sea Scallops One skewer of jumbo shrimp & one skewer of jumbo scallops perfectly grilled and topped with a savory lobster butter served over rice pilaf and sautéed broccoli

Atlantic Grilled Salmon Fresh, skinless Atlantic salmon grilled to perfection, served with mashed potatoes, asparagus sautéed in garlic butter, dressed with a dijon cream sauce

Cajun Ribeye Steak Marinated for 36 hours in Cajun herbs and spices, grilled to order, and served with mashed potatoes and seasoned veggies, garnished with a mushroom sauce

Braised Short Ribs Premium Black Angus Beef, slow roasted and topped with an au jus & red wine demi-glace. Garnished with fried onion strings and served with mashed potatoes and seasoned veggies.

Grilled Pork Chops Served with mashed potatoes, seasoned veggies and garnished with corn salsa and demi-glace

Filet Mignon Seasoned and grilled center-cut beef tenderloin, served over a bed of fried onion strings, mashed potatoes and seasoned veggies

Herb Roasted Prime Rib (Friday & Saturday after 4pm)
8 oz, 12 oz or 16 oz 22.99

Encrusted with herbs and pepper, slow roasted and served with your choice of potato, seasoned mixed veggies and au jus

Barbecued Pork Ribs

A half or whole rack of succulent Baby Back Ribs broiled in barbecue sauce, served with french fries and coleslaw

PASTA

Nantucket Seafood Pasta Shrimp, scallops and calamari sautéed with tomatoes, mushrooms, served over linguini and topped with scallions and Parmesan cheese. This dish has a kick. . .

Shrimp Scampi Jumbo Shrimp, sautéed with whole cloves of garlic, white wine, olive oil, fresh basil, parsley and tomato. Served over angel hair pasta

Jambalaya Pasta Our most popular seafood dish! Shrimp, chicken and andouille sausage sautéed with onions, tomato and peppers in a spicy creole sauce with penne pasta

Cheese Ravioli Tossed in tomato basil cream sauce with roasted red peppers, topped with fresh Parmesan cheese

Seafood Ravioli Ravioli stuffed with shrimp, scallops and spices tossed in a delicate crab cream sauce

Shrimp & Scallop Piccata Jumbo shrimp & scallops sautéed with capers and mushrooms in a lemon sauce over angel hair pasta

BURGERS

Served on a buttered, grilled roll with lettuce, tomatoes and your choice of side item

Big Beef Burger (1/2 lb) Add cheese or bacon

Chargrilled Chicken Sandwich Add cheese or bacon

Chipotle Mushroom Burger Topped with spicy chipotle sauce, sautéed mushrooms & provolone cheese

BBQ Chicken Sandwich Char-grilled chicken topped with BBQ sauce, crisp bacon and cheddar

Buffalo Chicken Sandwich Deep-fried chicken tossed in Buffalo sauce and topped with bleu cheese dressing

Island Burger Topped with bacon, cheddar cheese & Thousand Island dressing classic sandwiches

CLASSIC SANDWICHES

Served with your choice of: French fries, fresh fruit, potato chips, coleslaw or onion rings

BLT	Turkey
Roast Beef	Corned Beef
Hot Pastrami	Ham & Cheese
Egg Salad	Chicken Salad
Tuna Salad	

Choose One Side item: French fries, Fresh Fruit, Potato Chips, Coleslaw or Onion Rings

Bread Choices: Whole Wheat, White, Rye, Sunflower, French Roll, Marble Rye or Sourdough

COMBINATIONS

Quiche & Soup Your choice of one of our three homemade quiches: Lobster, Bacon Scallion or Spinach Mushroom and a cup of your favorite homemade soup

Quiche & Salad Your choice of one of our three homemade quiches: Lobster, Bacon Scallion or Spinach Mushroom served with a side garden or Caesar salad

KID'S MENU

Mac & Cheese	Grilled Chicken Breast
Chicken Fingers	Cheeseburger
Grilled Cheese	Hot Dog
Fried Fish Fingers	Cheese Quesadilla

For children 10 years old and under, served with your choice of broccoli, grapes or french fries and a beverage

SPECIALITY SANDWICHES

Choose One Side item: French fries, Fresh Fruit, Potato Chips, Coleslaw or Onion Rings

Steak Sandwich Chargrilled Ribeye steak, sautéed onions and red peppers served with American cheese on French bread

Fresh Maine Lobster Roll Lobster mixed with mayonnaise and diced celery served on a buttered, toasted roll with lettuce and tomato

New England Fish Sandwich Lightly breaded, succulent white cod served on a buttered, grilled roll with coleslaw and chipotle mayonnaise

The Cranberry Bog Hot roasted turkey with warm stuffing, cranberry sauce and mayonnaise served on a grilled French bread roll

Lamb Gyro Sliced lamb with lettuce, tomatoes, melted cheese and tzatziki sauce, grilled on pita bread

Veggie Wrap Lettuce, tomato, carrots, celery, onions, American cheese and hummus, rolled in a flour tortilla

Ham Club or Turkey Club Sliced ham or turkey, crisp bacon, lettuce, tomato and mayonnaise, served on toasted white bread

The Hungry Whale Hot pastrami, melted provolone cheese, red onion and Thousand Island dressing, grilled on a French bread roll

Grilled Chicken Wrap Chargrilled chicken, Muenster cheese, lettuce, tomato, mayonnaise & honey mustard, rolled in a flour tortilla

Chicken Caesar Wrap Fresh Romaine lettuce and char grilled chicken, tossed in homemade Caesar dressing and Parmesan cheese, rolled in a flour tortilla

Tuna Melt Tuna salad topped with melted Swiss cheese, grilled on seeded rye

French Dip Thinly sliced hot roast beef with melted Swiss, served on French bread with by a side of au jus

The Reuben Hot corned beef with melted Swiss cheese, sauerkraut, and Thousand Island dressing, grilled on seeded rye

The Harbor Master Roast beef, provolone cheese, lettuce, tomato, red onion and Thousand Island dressing, served on a French bread roll

NANTUCKET SPECIALTY DESSERTS

Whole, Half or Quarter Size Specialty Dessert Cake
Choose from the following flavors:

Carrot, Chocolate Bliss, Chocolate

Fudge, Chocolate Peanut Butter,

Chocolate Strawberry Shortcake,

Coconut, German Chocolate,

Lemon Delight, Strawberry Shortcake,

Tiramisu

Please visit the Bakery Section of our web site for the full dessert listing www.nantucketgrill.com .

SPECIAL REQUESTS & SERVICES

Please let us know if you have any dietary restrictions or food allergies

NANTUCKET CATERING

Please visit the Catering Section of our web site for an online order form, or telephone Janet Silfen, Catering Manager, at www.nantucketgrill.com

Nantucket proudly uses Optimax®, a trans-fat free cooking oil