

NANTUCKET

APPETIZERS

Fried Calamari

Lightly battered and fried until golden brown, served with cocktail and tartar sauce 14.9

Chicken Quesadilla

Grilled chicken, onions, mushrooms, cheese and sweet corn tossed with southwest seasoning, and topped with pico de gallo and sour cream 12.9

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 14.9

Nantucket Nachos

Choice of beef or veggie chili topped with melted cheddar and monterey jack cheeses, pico de gallo, sour cream and scallions 14.9

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) 13.9

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 13.9

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 15.9

KIDS MENU 8.5

(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

(Dine In Only)

Kids Eat Free on Sundays

With each Adult \$18 Entrée

SPECIALTY SOUPS & SALADS

Tomato Basil Cup 8

Chili

Choice of Beef or Vegetarian Cup 8

New England Clam Chowder Cup 9

Creamy Lobster Bisque Cup 9

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 19.9

Pecan Spinach Salad

Fresh Spinach, chopped sweet pecans, strawberries, blue cheese crumbles, avocado and red onion tossed in a citrus-Dijon dressing 14.5

Greek Salad

Romaine lettuce, fresh tomatoes, cucumbers, banana peppers, red onions, kalamata olives and feta cheese in a homemade Greek dressing 14.5

Caesar Salad

Romaine lettuce tossed in homemade Caesar dressing, garnished with croutons, kalamata olives and grated parmesan cheese 11.5

Side Garden or Caesar 7.5

or, add to any entrée 7

Garden Salad

Mixed greens garnished with fresh tomatoes, cucumbers, red onions, carrots and parmesan baked croutons, with your choice of dressing 11.5

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 16.9

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 19.9

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 16.5

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 19.9

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 10, Salmon *10, Steak *11, Chicken 9 or (One Crab Cake 12)

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 or apple coleslaw

1/2 Pound Burger*

Cooked to order 12.9

Bacon Cheeseburger*

Topped with melted Monterey jack cheese and bacon 14.9

Island Burger*

Topped with bacon, cheddar cheese and thousand island dressing 14.9

Chipotle Mushroom Burger*

Topped with mushrooms, provolone cheese and spicy chipotle mayo 14.9

Steak Burger*

Grilled pieces of marinated steak, mushrooms, onions and melted pepper jack cheese served on a toasted ciabatta roll 14.9

Turkey Burger

Topped with sliced avocado, grilled onions, mushrooms, roasted red peppers and Swiss cheese 14.9

Chicken Salad Sandwich

Homemade chicken salad served on toasted white bread with lettuce & tomato 14.9

Grilled Portobello Mushroom

Marinated and oven-roasted, topped with grilled onions, pepper jack cheese, rémoulade sauce, and served on a toasted ciabatta roll 14.9

Fresh Maine Lobster Roll

Lobster chunks mixed with mayonnaise and diced celery, served on a grilled New England roll 19.9

Crab Cake Sandwich

New England style, pan-seared and served on a buttered, grilled brioche bun with rémoulade sauce 18.9

New England Fish Sandwich

Golden fried cod on a grilled brioche bun with chipotle mayonnaise and apple coleslaw 14.9

Shrimp Po'Boy

Lightly breaded fried shrimp served on a French roll with lettuce and diced tomatoes, finished with rémoulade sauce 14.9

BBQ Monterey Chicken Sandwich

Chicken breast basted in barbecue sauce, topped with Monterey jack cheese and bacon 14.5

Ribeye Steak Sandwich*

Ribeye steak served with sautéed onions and red peppers, topped with American cheese on a toasted French roll 17.9

Cranberry Bog

Hot roasted turkey with warm stuffing, cranberry sauce and mayonnaise served on a grilled French roll 14.9

Turkey Club

A triple decker sandwich with roasted turkey, crisp bacon, lettuce, tomato, and mayonnaise, served on toasted white bread 14.9

Reuben

Hot corned beef with melted Swiss cheese, sauerkraut and thousand island dressing, grilled on seeded rye bread 14.9

Tuna Melt

Tuna salad topped with melted Swiss cheese, grilled on seeded rye bread 14.9

French Dip

Thinly sliced hot roast beef with melted Swiss cheese, on a French roll, with a side of au jus 14.9

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. 20% gratuity will be automatically added to all parties of 6 guests or more

**At Nantucket Grill, we have been using the same recipes for over 20 years and we always want to keep the same standards we started with. We always want customers to be happy with a meal, and if any meal is not cooked correctly, we will be happy to remake it. Unfortunately, we cannot replace meals based on personal preference if the meal was cooked correctly.

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 33

Surf and Turf* Tender 5oz char-grilled filet, lightly seasoned and served with three stuffed jumbo shrimp and one side item 31

Cajun Ribeye* 12oz char-grilled, Cajun-rubbed ribeye steak served with one side item 28

Herb-Roasted Chicken

Slow-roasted with herbs and spices and served with mashed potatoes, seasoned mixed vegetables and our homemade lemon gravy sauce 19

Barbecue Pork Ribs Half 18 // Full 25

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

Grilled Kabob* One 19 // Two 25

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

Herb-Roasted Prime Rib* 8oz 28

(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 25

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 27

Baked Stuffed Shrimp

Baked jumbo shrimp stuffed with crab meat, served with spinach risotto and mixed vegetables, drizzled with lemon butter sauce 28

Seafood Kabob Shrimp 22 // Scallop 24

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 26

Crab Cakes

Two New England-style crab cakes, pan-seared and served with mashed potatoes and sautéed asparagus, dressed with lemon butter sauce 27

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.

Seafood Combo Platter 25

Choose Two

Fresh Sea Scallops 22

Fried Shrimp 22

Fried Fish 22

PASTA SPECIALTIES

Spicy Nantucket Seafood Pasta A fresh Maine lobster tail with chunks of salmon, white fish, shrimp, scallops, calamari, mushrooms, and a thick, chunky roasted tomato sauce with a touch of spicy seasonings tossed over linguine, topped with scallions and parmesan cheese 25

Penne Primavera A classic vegetable dish made with fresh seasonal vegetables and tossed in a light marinara sauce with penne pasta 19

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 and topped with parmesan cheese 23

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 25

Chicken Marsala

Pan-seared boneless chicken breast, sautéed mushrooms, broccoli and marsala wine sauce served over linguine pasta topped with parmesan cheese 25

ENTREE SIDE ITEMS 8

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

Private Accommodations 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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