



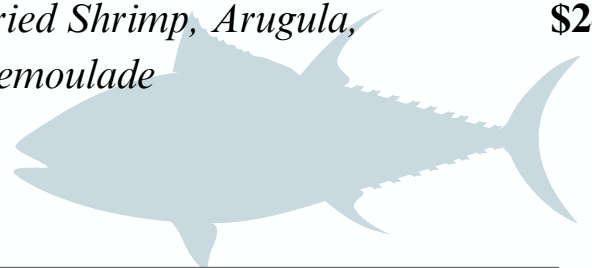
n a n t u c k e t

STARTERS

Slip 14 Clam Chowder	\$11/14
<i>Bacon, Celery, Yukon Potatoes</i>	
Oysters (5)	\$20
<i>Pocomo Meadow, Cocktail, Mignonette</i>	
Mussels	\$23
<i>Garlic, Thai Chili-Lemongrass Broth, Focaccia</i>	
Slip 14 Calamari	\$17
<i>House-Made Dynamite Sauce, Banana Peppers, Green Onion</i>	
Fried Prawns	\$25
<i>Peri-Peri Aioli, Garlic, Parsley</i>	
Roasted Cauliflower	\$16
<i>Almond Romesco, Ash Oil, Herbs, Pickled Shallots</i>	
Seared Bay Scallops	\$34
<i>Pancetta, Oyster Mushrooms, Sunchoke Puree</i>	
Baked Brie	\$23
<i>Cranberries, Pecans, Honey-Maple, Crostini</i>	
Glazed Wings	\$17
<i>Slip Drummettes, Mahogany Or Peri-Peri</i>	
Baby Gem Caesar Salad	\$21
<i>Fresh Parmesan, Lemon Zest, Brioche Croutons</i>	
Kale Salad	\$22
<i>Delicata Squash, Fried Chickpeas, Pickled Shallots, Pomegranate Seeds</i>	

ENTREES

Classic Cheeseburger	\$25
<i>Double Patty, Gruyere & Cheddar, Onions, Fries</i>	
Bay Scallop B.L.T.	\$46
<i>Pan-Seared Nantucket Bay Scallops, Bacon, Lettuce, Tomato, Chipotle Aioli, Fries</i>	
Pan Seared Halibut	\$42
<i>Broccolini, Oyster Mushrooms, Pickled Chilis, Dates, Tahini</i>	
Tuna Lettuce Wraps	\$31
<i>Za'atar crusted, Wasabi Aioli, Radish, Daikon, Butter Lettuce</i>	
Lobster Roll	\$38
<i>Chilled Lobster Salad, Lemon Aioli, Parsley</i>	
Shrimp Po' Boy	\$24
<i>Fried Shrimp, Arugula, Remoulade</i>	



*Please inform your server of any food allergies. Consumption of raw or under-cooked meat or seafood may increase your chance of food-borne illness.

**A 3% Kitchen Appreciation Fee will be applied to the food portion of your final bill: this will allow our kitchen staff to share in the restaurant's success-this fee compensates our kitchen team for their significant work in providing the best and freshest food for our guests. This appreciation fee does not represent a tip, gratuity or service charge for our front of the house staff; including servers, bussers and bartenders. This fee goes straight to the kitchen staff. We appreciate your support in recognizing our back of the house staff employees' hard work; however, if you wish to not participate, Please let your server or bartender know and we will happily remove it for you



COCKTAILS

Stocking Stuffer	
<i>Vanilla Vodka, Creme De Menthe, Cold Brew Liqueur, Salted Cold Brew</i>	\$20
“Let Me Chai It!”	
<i>Maker’s Mark Whiskey, Chai, Ginger Beer, Lime</i>	\$18
Slip Smoked Bloody Mary	
<i>Tito's Vodka, House Smoked Tomatoes & Peppers</i>	\$ 17
Mimosa	\$17
<i>Fresh OJ, Orange Liquor, Bubbles</i>	
Twisted Mojito	
<i>Atoll Citrus Vodka, Splash of Lemonade, Fresh Mint, Soda</i>	\$ 17
Cougarita	
<i>Blanco Tequila, Pink Grapefruit Juice, Splash O'Fresca</i>	\$17
Shine Box	
<i>Fords Gin, White Grape Juice, Splash of Sprite, Red Summer Grapes</i>	\$17
South Wharf Margarita	
<i>Espolón Blanco Tequila, Citronage Orange, Fresh Squeezed Lime Juice</i>	\$17
Porzingis' Rum Punch	
<i>Bacardi White Rum, House Mixed Fruit Juices, Dark Rum Floater</i>	\$17
Aperol Slipz	
<i>Aperol, Bubbles, Fresh Grapefruit, Splash of Soda</i>	\$17
Espresso Martini	\$18
<i>Teddy's Top Secret Recipe</i>	

BOTTLES & CANS

Budlight	\$8
Budweiser	\$8
Miller High Life	\$8
Heineken	\$9
Modelo	\$8
Whales Tale Pale Ale	\$9
Gripah IPA	\$9
Rotating IPA	\$12
Topo Chico Hard Seltzer	\$10
Downeast Cider	\$10

WINE BY THE GLASS

	GL/BTL
SPARKLING	
Cava - Penedès, Spain	\$15/68
Gonet Medeville Champagne - Aÿ, France	\$28/125
WHITE & ROSÉ	
Pinot Grigio - Alto Adige, Italy	\$15/63
Grüner Veltliner - Weinviertel, Austria	\$16/72
Chardonnay - Languedoc, France	\$18/78
Rosé - Pays d'Oc, France	\$16/72
RED	
Sangiovese - California	\$16/72
Pinot Noir - Oregon	\$17/78
Côtes Du Rhône - Rhône Valley, France	\$16/72
Rioja - Spain	\$20/95
Cabernet Sauvignon - Napa Valley	\$18/81

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