

LUNCH MENU

APPETIZERS

*WELLFLEET OYSTERS Served on the half shell with lemons, cocktail sauce, horseradish 2.75/each

*TUNA CARPACCIO NICOISE Cracked olives, green beans, roasted potatoes, capers, hard-boiled egg, lemon aioli, shaved white onions 15

CALAMARI Cherry pepper aioli 12

BUFFALO STYLE CHICKEN WINGS Blue cheese dressing, celery 10

GRILLED STEAK QUESADILLA Corn puree, salsa verde, whipped avocado, pico de gallo 15

SOUPS & SALADS

WARM & COZY TOMATO BISQUE Grilled cheese croutons cup 5/ bowl 8

CLAM CHOWDER Creamy New England style cup 5/ bowl 8

MIXED BABY GREENS Mustard vinaigrette, cucumber, almonds 9

*BABY ROMAINE CAESAR Classic dressing, parmesan shavings, white anchovies 10

ICEBERG WEDGE Warm cherry tomatoes, bacon and sherry vinaigrette, blue cheese dressing 10

SMOKED SALMON SALAD Whipped boursin cheese, honey mustard dressing 13

CAPRESE Heirloom tomatoes, buffalo mozzarella, prosciutto, arugula, balsamic glaze 13

Add to Any Salad: Chicken 5 / Jumbo Shrimp 9 / *Grilled Steak 9

FLATS

FRESH MOZZARELLA FLAT Tomato gravy, torn basil 13

WILD MUSHROOM FLAT Fontina val d' aosta, arugula salad 15

HARBOR ISLAND FLAT Salami & pepperoni, tomato gravy, mozzarella, leeks, spicy fried rock shrimp 15

SANDWICHES

House Made Fries Or House Salad

*THE GALLOP CHEESEBURGER Cheddar cheese, shredded lettuce, onions, pickles, special sauce 12

FRENCH DIP Slow roasted prime rib, caramelized onion jus, gruyere, crusty baguette 15

CITRUS CURED AND OVEN ROASTED TURKEY Smoked bacon, bibb lettuce, vine ripe tomato, cranberries, rosemary mayo, multigrain bread 12

BBQ GRILLED CHICKEN BREAST Cheddar cheese, bacon, ranch dressing, crusty baguette 12

CAPTAIN NIX'S CHICKEN SALAD Provolone, bibb lettuce, vine ripened tomatoes, multigrain bread 12

*TUNA TARTARE EGGY Spicy tuna tartare, fried eggs, cheddar, caper mayo, cucumber salad, multigrain bread 14

*LOBSTER ROLL Fresh shucked Maine lobster, toasted buttery brioche roll 22

FRIED CLAM ROLL Tartar sauce, toasted buttery brioche roll 15

FRIED FISH TACOS Crispy fried cod, avocado sour cream, pico de gallo 15

ENTRÉES

FISH OF THE DAY Market Price

BEER BATTERED FISH 'N' CHIPS Crispy fried cod, tartar sauce, slaw 16

ROASTED HALF CHICKEN Creamy mashed potatoes, spinach, roasted garlic jus 20

FIDI SHEPHERDS PIE Individually served with ground lamb, creamy corn, mashed potato crust 17

*STEAK FRITES Grilled hanger steak, house made fries, spicy chimichurri 19

PUMPKIN RISOTTO Hazelnut cream, ginger snap crumbs, fried sage 19

18% gratuity added for parties of 6 or more

*These items are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Nix's Mate features two private dining rooms, ideally suited for Private Parties and Business Functions. Please ask a manager for details.