

# RICKERWIN'S

## NANTUCKET SEAFOOD

### NANTUCKET FAVORITES

SIGNATURE SURF & TURF 4 oz 29 7 oz 39  
grilled center cut filet mignon, jumbo lump crab cake or prawn skewer,  
ranch mashed potatoes, seasonal vegetables

SPRINGER MOUNTAIN CHICKEN MARSALA 19  
ranch mashed potatoes, seasonal vegetables, beech mushroom marsala wine sauce

### CHEF SPECIALTIES

THE COMPANY CRAB CAKES 27  
carbonara orzo, arugula salad,  
remoulade

PARMESAN ENCRUSTED GROUPER 34  
mushroom-marble potato hash,  
black truffle aioli

SEARED CAPE COD 36  
JUMBO SEA SCALLOPS  
sweet corn & pea risotto, red pepper  
bacon jam

BLACKENED SWORDFISH 29  
black bean, corn relish, roasted green  
tomato salsa

® SHRIMP & GRITS 22  
creamy parmesan grits, spinach, tomato,  
tasso ham gravy

SAN FRANCISCO CIOPPINO 44  
jumbo scallops, shrimp, mussels,  
calamari, fish of the day, garlic bread

AHI TUNA STEAK 29  
seared rare, potato shallot cake, sauteed  
spinach, onion ring, pinot noir demi

® PAN ROASTED 28  
NORTH ATLANTIC SALMON  
rustic ratatouille, almond basil pesto

### SIDES

TRUFFLE BUTTER 7  
BLACKENED AND  
CLEMSON BLUE CHEESE 4  
RUSTIC RATATOUILLE 11  
ORZO CARBONARA 8

POTATO SHALLOT CAKES 11  
SWEET CORN & PEA RISOTTO 13  
ROCKEFELLER CREAMED SPINACH 11  
RANCH MASHED POTATOES 9

### STARTERS

CALAMARI 17  
house made marinara sauce,  
parmesan cheese

FRIED OYSTERS 15  
truffle fries, fresh rosemary,  
sea salt

OYSTER CRAB O' FELLER 21  
jumbo lump crab, bacon,  
spinach, parmesan topped  
baked oysters

MUSSELS MARINARA 12  
tomatoes, garlic, basil,  
toasted garlic bread

BEEF CARPACCIO 14  
thin sliced wagu beef,  
crumbled feta cheese,  
balsamic glaze drizzle,  
arugula, evo, sea salt

SHRIMP COCKTAIL 16  
cold poached jumbo prawns,  
cocktail sauce, horseradish,  
lemon

FRIED GREEN TOMATOES 12  
smoked salmon rillettes,  
pickled onions, lime  
creme fraiche

CRISPY FRIED 9  
BRUSSEL SPROUTS  
smoked bacon, red pepper  
bacon jam

EAST COAST OYSTERS 15/28  
served on the half shell by  
the half-dozen or dozen

### SOUPS & SALADS

® SHE CRAB SOUP 5/8  
lump crab, creamed sherry

CLAM CHOWDER 5/8  
bacon, potato, thyme, clams

THE WEDGE 10  
iceberg lettuce, crumbled  
bacon, grape tomatoes,  
Clemson blue cheese  
dressing and crumbles

® CAESAR SALAD 10  
romaine hearts, classic  
dressing, buttered croutons,  
parmigiano-reggiano

® GOURMET GREENS 9  
mixed greens, cranberries,  
Clemson blue cheese,  
slivered almonds, balsamic  
vinaigrette

### CEVICHE

OYSTER CEVICHE 18  
TASTING  
blood orange, passion fruit,  
sweet coconut, tamron, ponzu  
and truffle, rocoto, lime

THE FIVE ELEMENTS 16  
CEVICHE  
fish of the day, salt, rocoto  
chili, red onion, lime

SALMON CEVICHE 12  
passion fruit, aji amarillo,  
red onion, bell pepper,  
cilantro oil

SHRIMP CEVICHE 14  
cold poached shrimp,  
tamron, lime, red onion,  
cilantro, aji amarillo

SCALLOP CEVICHE 16  
thin sliced cape cod scallops,  
blood orange, rocoto chili,  
red onion, bell pepper,  
cilantro

AHI TUNA CEVICHE 18  
lemongrass ponzu, white  
and black truffle, red onion,  
bell pepper, jalapeno

### MIXED CEVICHE 18

fish of the day, scallops, shrimp, oyster, sweet coconut,  
jalapeno, ginger, lime, red onion, bell pepper, cilantro

## ® 3 FOR \$30

#### PICK ONE

Gourmet Greens  
She Crab Soup  
Caesar Salad

#### PICK ONE

Pan Roasted  
North Atlantic  
Salmon  
4oz Filet  
Shrimp &  
Grits

#### PICK ONE

Crème Brûlée  
Coconut Tres  
Leche  
Key Lime

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.