

SMOKE & CEDAR

A NIGHT IN NANTUCKET

Monday, July 21, 2025

WELCOME RECEPTION

THE WHARF WALK

A Stroll Through the Harbor’s Finest – Briny, Bright, and Beautifully Local

*OYSTERS ON THE HALF SHELL

House - made Water Crackers, Red Wine Mignonette

GF POACHED PRAWNS

Cocktail Sauce, Horseradish

MAINE LOBSTER ROLL

Lobster Salad, Brioche Bun

FRIED CLAMS

Sauce Remoulade

THE KENNEDY CRUDO

As Refined as a Hyannis Port Summer – Fresh, Elegant, and Unforgettable

GF* SALMON CRUDO

Compressed Watermelon, Ricotta Salata, Watermelon Radish, Mint, Verjus Vinaigrette

DRAGON’S HEAD
ROSÉ CIDER

THE GILDED SCALLOP

A Golden Classic with French Flair and Island Elegance

*COQUILLES SAINT JACQUES

Gratinéed Scallops, Mushrooms, Comté, Whipped Potato, Herbed Breadcrumbs

DRAGON’S HEAD
WILD FERMENTED CIDER

THE LIGHTHOUSE-KEEPER’S CHOWDER

A Warm, Creamy Tribute to the Island’s Maritime Soul

NEW ENGLAND CLAM CHOWDER

Poached Clams, Leeks, Potatoes, Bacon Lardons, Clam Velouté

DRAGON’S HEAD
RUSSET CIDER

THE GREY LADY’S SURF & TURF

Bold and Briny – Where Land Meets Sea in Perfect Harmony, just like the Namesake Nantucket

*AMERICAN WAGYU NY STRIP & MAINE CRAB CAKE

Summer Corn and Sea Bean Succotash, Rose Harissa Aioli

DRAGON’S HEAD
KINGSTON BLACK CIDER

TOM NEVERS GARDEN

A Burst of Nantucket Summer – Sun - Ripened and Sea - Kissed

GF ♻️ HEIRLOOM TOMATO

Pine Nuts, Red Onions, Arugula, Vinaigrette

DRAGON’S HEAD
CRABAPPLE CIDER

THE BRANT POINT FINALE

A Sweet Beacon to Guide You Home – Rich, Nostalgic, and New England Proud

BOSTON CREAM PIE

Whipped Ganache, Chocolate Spiral, Crème Patissiere

DRAGON’S HEAD POMMEAU

In Collaboration with



*Certain items on our menu are cooked to order and may be served raw or undercooked.

Consuming undercooked meats, poultry, shellfish, fish, or eggs may increase the risk of a foodborne illness. Please be aware that our food may contain or may have come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish

We take steps to minimize risk and safely handle the foods that contain potential allergens, but please be advised that cross contamination may occur. © 2025

GF Gluten Free

♻️ Vegetarian

🍷 A gratuity of 18% will be added for parties of 8 or more. Please drink responsibly.