

DESCENDANTS OF WHALING MASTERS
NANTUCKET OUTING
OCTOBER 2 - 4, 2022



Nantucket harbor. Photography by Rebecca Love

The Descendants of Whaling Masters have arranged an outing to Nantucket for Sunday, October 2, to Tuesday, October 4, 2022. Our itinerary concentrates on island and whaling history, while providing for enjoyment, camaraderie and pleasant dining.

A block of rooms has been reserved for us at the Nantucket Inn. Guests must contact the Inn directly to make reservations, using the following to obtain the DWM rate of \$740 for double occupancy or \$549 single occupancy. Contact the Nantucket Inn online at www.nantucketinn.net, using the booking code 102 or call the reservation office at 800-321-8484 and refer to

the Descendants of Whaling Masters in order to receive the group rate.

The Nantucket Inn contract includes accommodations for two nights, breakfast buffet each morning at Mom's Restaurant, dinner both evenings at an off-site restaurant, access passes to the Whaling Museum and other Nantucket Historical Association sites, baggage handling and shuttle service between the hotel and downtown. This group rate for reservations is available until September 2. Cancellations may be made up to 7 days prior to arrival.

On Sunday, October 2, we will meet at the fast ferry depot in New Bedford for a 2 p.m. departure to Nantucket. We have negotiated an excellent group rate with [Seastreak](#) for the ferry ride. We suggest you arrive early, park in the lot north of the depot and take the shuttle to the ferry. There is also valet parking available if you prefer. If anyone has difficulty finding our party at the ferry, call Charlie Chace's phone: 508-287-1254. After we arrive in Nantucket, we will use a shuttle service to get to the hotel, and then have ample time to settle in before meeting for dinner. We have 6 p.m. reservations for dinner at [Queequeg's](#).

On Monday, October 3, we have scheduled a bus and walking tour of the East end of the island with Francis Karttunen of the Nantucket Historical Society. We will visit Siasconset village, and talk about a Native Hawaiian who came to Nantucket on a whaleship and stayed as a doryman codfishing off 'Sconset; then up to Sankaty Head Lighthouse and back to town via Polpis Road with a stop at Folger's Marsh. Monday evening our dinner reservations (6 p.m.) will be at [Kitty Murtaghs](#).

Transportation to and from Queequeg's (Sunday) and Kitty Murtaghs (Monday) will be provided by the Inn's shuttle service.

The history buffs among us may be pleased to know that this outing will include a visit to the Nantucket Historical Association Library on Tuesday morning, October 4. We will receive an overview of the library's records. Charlie Chace can provide a contact for anyone who would like to look at specific records. In the afternoon, we will have ample time for lunch and some shopping before departing on the return ferry at 4:15 p.m.

For anyone planning to travel on a different date from this schedule, but still planning to travel with us in either direction, please contact both the hotel and Seastreak [Order #369089] to obtain a discount for your individual travel. Be sure to mention the DWM reservation. The registration form (below) includes travel on the ferry, the bus tour and the fee for our guide. Our intention here has been to not only provide a visit with rewarding activities, but to cover expenses up front, leaving guests only with the expenses for lunch and drink.

To register for the outing, complete the information on the registration form (below) and mail with your check (payable to "Descendants of Whaling Masters") for the total to: Descendants of Whaling Masters; c/o William Potter, Treasurer; 194 Main Street; Fairhaven, MA 02719.

Registration Form - DWM Nantucket Outing
October 2 - 4, 2022

Name:				
Address:				
City/State/Zip:				
Phone Home:		E-mail:		
Cell:				
How many will be attending? (including yourself)				
Names of Guests: (Please Print)				
	Cost		# of people	Total cost
Registration and tour:	\$60	X		
Ferry	\$50	X		
			Total enclosed:	

QUEEQUEG'S

TOWN

APPETIZERS

MUSSELS

WHITE WINE, GARLIC, LINGUICA, SHALLOT, TOMATO-BASIL BROTH NF

KALE CAESAR

BABY KALE, CREAMY CAESAR, MARCONA ALMONDS, PECORINO GF

NEW ENGLAND CLAM CHOWDER

CHOPPED CLAMS, YUKON GOLDS, SMOKED LARDON, OYSTER CRACKERS NF

COD FRITTERS

Tartar, Cocktail, Lemon NF



ENTREES

BOLOGNESE

PORK, BEEF, VEAL, PANCETTA CRUMBLE, PAPPARDELLE, RICOTTA SALATA NF

SHRIMP SCAMPI

WHITE WINE, GARLIC, TOMATO CONFIT, ARUGULA, PECORINO, LINGUINE NF

RED WINE BRAISED SHORT RIBS

MASHED POTATO, SUMMER VEGETABLES, DEMI, FRIED LEEKS NF, GF

CHICKEN CURRY

KAFFIR LIME LEAF, JASMINE COCONUT RICE NF, GF



DESSERTS

HOUSE MADE DESSERTS & COFFEE OR TEA

****NO SUBSTITUTIONS****

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

6 OAK STREET & 4E CHESTNUT ST, NANTUCKET, MASSACHUSETTS

508-325-0992 OR 508-325-8696

KITTY MURTAGH'S

4 W CREEK ROAD – 508-325-0781

COACH TOURS MENU 2022

1ST COURSE OPTIONS (PLEASE CHOOSE ONE)

ST. JAMES'S GATE ONION SOUP
GUINNESS BRAISED ONIONS | BEEF BROTH | COUNTRY BREAD CROUTON | AGED DUBLINER CHEDDAR

WINGS (GF)
BUFFALO, BBQ, NASHVILLE | BLUE CHEESE DRESSING

QUESADILLA
TOMATOES | GRILLED RED ONIONS & JALAPENO | WHITE CHEDDAR | TORTILLA

CHICKEN TENDERS
TRADITIONAL | BBQ OR HONEY MUSTARD | BUFFALO | BLUE CHEESE DRESSING

W. CREEK COBB (GF)
ROMAINE | COBB BACON BITS | AVOCADO | CUCUMBER | CHERRY TOMATOES | GREAT HILL BLUE CHEESE | H.B. EGG | VEGAN LEMON VINAIGRETTE

CLASSIC CAESAR
ROMAINE | GARLIC CROUTONS | SHAVED PARMESAN

2ND COURSE OPTIONS (PLEASE CHOOSE ONE)

GUINNESS IRISH BEEF STEW
SERVED OVER MASHED POTATOES

SHEPHERD'S PIE
GROUND BEEF | PEAS | CARROTS | ONIONS | CELERY | MASHED POTATO

GUINNESS BATTERED FISH & CHIPS
ATLANTIC COD | COLESLAW | TARTAR | LEMON | FRIES

BANGERS & MASH
MASHED POTATO | IRISH BEANS | ONION GRAVY

HALF POUND HAND FORMED SIRLOIN BURGER | LEMON-THYME MARINATED CHICKEN*
SERVED WITH FRIES

AMERICAN | CHEDDAR | GORGONZOLA | SWISS SAUTÉED MUSHROOMS | SAUTÉED ONIONS

DESSERT

CHOICE OF HOUSE MADE DESSERTS & COFFEE OR TEA

****PLEASE, NO SUBSTITUTIONS**