

SUMMER BRUNCH MENU 2017

ENTREES

BREEZE OMELETTE	20
mushroom avocado spinach onion tomato cheese fingerling potatoes fresh fruit (egg white option)	
BACON WAFFLE	20
bacon studded waffle vermont maple syrup	
WHALER'S PANCAKES	18
blueberry pancakes blueberry compote vermont maple syrup	
CLASSIC EGGS BENEDICT	19
canadian bacon poached eggs hollandaise sauce fingerling potatoes fresh fruit	
LOBSTER BENEDICT	28
sautéed lobster knuckles and claws poached eggs toasted english muffin hollandaise sauce fingerlings potatoes fresh fruit	
KETTLE OF THE DAY CUP / BOWL	8 / 13
AVOCADO TOAST	19
focaccia bread fresh avocado cream poached eggs summer field greens	
BREEZE SALAD	12
summer field greens carrots tomato cucumber red cabbage basil vinaigrette	
TRADITIONAL CAESAR	14
romaine salad shaved parmesan toasted herb croutons white anchovies caesar dressing	
SALAD ADDITION	9
GRILLED CHIMICHURRI CHICKEN	10
GRILLED FISH	12
see your server for today's catch	
SAUTEED SHRIMP	16
GRILLED THREE-CHEESE SANDWICH	29
cheddar-swiss-american-cheese garlic buttered white bread creamed tomato soup	
LOBSTER ROLL	20
lobster fresh herb mayo toasted brioche bun cape cod potato chips	
BREEZE BURGER	
ground sirloin lto chipotle-caramelized onion sauce cheddar cheese toasted brioche bun french fries	
ADD-ONS	
YOGURT HOUSE GRANOLA BERRIES	10
TWO EGGS	6
MIXED GREEN SALAD	6
CRUNCHY FRIES	6
BACON	7
TURKEY SAUSAGE	6

Please inform your server of all potential allergies before placing your order.

The State of Massachusetts warns that the consumption of raw or undercooked potentially hazardous food may be harmful.

For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

06/13/2017

