

# Breeze

## DINNER

### SOUP & STARTERS

BREEZE CLAM CHOWDER - 11  
applewood smoked bacon | fresh herbs | oyster crackers

MIXED OLIVES (V) - 12  
marinated olives | baby artichokes | roasted garlic | crostini

TRUFFLE FRITES (V, GF) - 12  
sea salt curly fries | asiago cheese | white truffle oil

BUFFALO CHICKEN SPRING ROLLS (3) - 14  
slow braised pulled chicken | buffalo sauce | celery | great hill blue cheese

MARYLAND CRAB CAKES - 16  
jicama-mango salad | citrus aioli

FRIED PAPPARDELLE WITH RICOTTA (V) - 14  
extra virgin olive oil | pesto | fig balsamic

STEAMED LITTLE NECK CLAMS - 14  
cisco beer | linguica sausage | white navy beans | kale | sourdough point

CRISPY CALAMARI - 14  
kalamata olives | micro cilantro | house-made marinara

### FROM THE GARDEN

BREEZE SIGNATURE SALAD (V, GF) - 16  
grilled zucchini - squash - corn - asparagus |  
roasted tomatoes | cilantro vinaigrette

WEDGE SALAD (GF) - 14  
baby iceberg lettuce | great hill blue cheese | applewood smoked bacon

ARUGULA SALAD (GF) - 14  
candied hazelnuts | strawberries | goat cheese | balsamic vinaigrette

SUMMER ASPARAGUS SALAD (V) - 16  
candy cane beets | english breakfast radishes | goat cheese |  
meyer lemon vinaigrette

CLASSIC CAESAR - 16  
romaine lettuce | white anchovies | herb croutons | shaved parmesan

### SALAD ENHANCEMENTS

GRILLED SHRIMP - 11  
SEARED SCALLOPS - 14

GRILLED SALMON - 12  
GRILLED HALIBUT - 14

SPLIT PLATE CHARGE - 4

Executive Chef Albert Cannito | Executive Sous Chef Peter Hamil

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill. We appreciate your patronage.

06/26/2019

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### FROM THE LAND

PAN PRESSURED CHICKEN - 26  
haricots verts | baby carrots | potato puree | natural jus

STEAK FRITES - 36  
8 oz. prime filet | gratinated creamed spinach | white truffle frites | chimichurri sauce

RIBEYE HEART (GF) - 42  
center ribeye | asparagus | fork mashed potatoes | white truffle butter

PORK TENDERLOIN CALABRESE (GF) - 31  
vidalia onions | vinegar peppers | fried potatoes | demi-glace

BRAISED SHORT RIBS - 31  
root vegetable ragout | wild mushroom risotto | red wine demi

### FROM THE SEA

BREEZE CLAMBAKE - 45  
1 1/4lb. lobster | sweet corn | linguica sausage | red bliss potatoes |  
little neck clams

LAVENDER-HONEY ROASTED SALMON - 26  
shaved brussel sprouts | mascarpone-herb polenta

LINE CAUGHT HALIBUT - 36  
green papaya-basil salad | lemongrass-miso broth

PORCHINI-DUSTED SCALLOPS - 36  
pancetta | summer sweet pea risotto

OVEN ROASTED SWORDFISH - 36  
walnut dusted | wilted kale | sweet potato puree | pecan butter sauce

### FROM THE EARTH

MUSHROOM RAGOUT GNUDI (V) - 29  
ricotta dumplings | exotic mushroom ragout | parmesan | arugula

### DINNER ENHANCEMENTS

GRATINATED CREAMED SPINACH - 5

FORK MASHED POTATOES WITH WHITE TRUFFLE BUTTER - 6

SEASONAL VEGETABLES - 5

SPLIT PLATE CHARGE - 4

Proud to call Nantucket Island Home

We are committed to providing our guests with locally sourced ingredients when available. We are proud to serve local produce from Bartlett Farm, fresh seafood from Northeast Family Fisheries and fresh baked bread from Something Natural.

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