

breeze

DINNER

STARTERS

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

CRISPY FRIED BRUSSEL SPROUTS (V) - 10

ponzu sauce

BUFFALO CHICKEN SPRING ROLLS (3) - 14

slow braised pulled chicken | buffalo sauce | celery | great hill blue cheese

STEAMED MUSSELS (GF) - 14

garlic | white wine | fresh herbs | crostini

CRISPY CALAMARI - 14

kalamata olives | micro cilantro | house-made marinara

FROM THE GARDEN & SOUP

BREEZE CLAM CHOWDER - 10

applewood smoked bacon | fresh herbs | oyster crackers

BREEZE SIGNATURE SALAD (V, GF) - 16

grilled zucchini - squash - corn - asparagus |
roasted tomatoes | cilantro vinaigrette

ARUGULA SALAD (V, GF) - 14

poached pears | candied hazelnuts |
goat cheese | balsamic vinaigrette

CLASSIC CAESAR (V) - 14

romaine lettuce | white anchovies | herb croutons | shaved parmesan

SALAD ENHANCEMENTS

GRILLED SHRIMP - 11

GRILLED SALMON - 12

SEARED SCALLOPS - 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.

09/16/2019

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DINNER

FROM THE LAND

PAN PRESSURED CHICKEN - 26

haricots verts | baby carrots | potato puree | natural jus

STEAK FRITES - 35

8 oz. prime filet | gratinated creamed spinach | white truffle frites | chimichurri sauce

BUTTERNUT PASTA - 22

garganelli pasta | butternut squash sauce | sweet sausage | baby spinach

BRAISED LAMB SHANK - 29

fork mashed sweet potato | roasted root vegetables | demi-glace

PORK RAGOUT - 24

braised pork shoulder | paradelle pasta | house-made marinara

FROM THE SEA

LAVENDER-HONEY ROASTED SALMON - 26

shaved brussel sprouts | mascarpone-herb polenta

SEARED SCALLOPS - 30

fresh herbs | squash risotto

OVEN ROASTED SWORDFISH - 36

walnut dusted | wilted kale | sweet potato puree | pecan butter sauce

FROM THE EARTH

MUSHROOM RAGOUT GNOCCHI (V) - 23

potato dumplings | foraged mushrooms | roasted tomato | natural jus | baby 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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