

# Breeze

## LUNCH

### STARTERS

TRUFFLE FRITES (V, GF) - 12

sea salt curly fries | asiago cheese | white truffle oil

CRISPY FRIED BRUSSELS SPROUTS (V) - 10

ponzu sauce

BUFFALO CHICKEN SPRING ROLLS (3) - 14

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

CRISPY CALAMARI - 14

kalamata olives | micro cilantro | house-made marinara

### FROM THE GARDEN & SOUP

BREEZE CLAM CHOWDER - 10

crispy pancetta | fresh herbs | oyster crackers

BREEZE SIGNATURE SALAD (V, GF) - 16

grilled zucchini - squash - corn - asparagus |

roasted tomatoes | cilantro vinaigrette

CLASSIC CAESAR (V) - 14

romaine lettuce | white anchovies | herb croutons | shaved parmesan

### SALAD ENHANCEMENTS

GRILLED CHICKEN - 9

GRILLED SALMON - 12

GRILLED SHRIMP - 11

LOBSTER SALAD - 14

### FROM THE LAND AND THE SEA

LOBSTER ROLL - 28

hydroponic bibb lettuce | fresh lobster | tarragon mayo | brioche roll | sea salt curly fries

BREEZE SIGNATURE BURGER - 18

hydroponic bibb lettuce | tomato | onion | house-made pimento cheese | applewood smoked bacon | pickle spear | brioche bun | sea salt curly fries

FISH N'CHIPS - 20

cisco beer battered cod | tartar sauce | hand cut pineapple slaw | sea salt curly fries

AVOCADO BLT - 18

applewood smoked bacon | hydroponic bibb lettuce | tomato | avocado | herb mayo

### FROM THE EARTH

BLACK BEAN BURGER (V) - 16

hydroponic bibb lettuce | tomato | onion | roasted garlic mayo | pickle spear | brioche bun | sea salt curly fries

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.

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.

03/06/2020