

SOUPS & STARTERS

BREEZE CLAM CHOWDER – 10

applewood-smoked bacon | fresh herbs |
oyster crackers

TRUFFLE FRITES (V, GF) – 14

sea salt curly fries | asiago cheese |
white truffle oil

CRISPY CAULIFLOWER (GF) – 12

rice flour | asian citrus sauce

MARYLAND CRAB CAKES – 16

jicama-mango salad | citrus aioli

STEAMED LITTLE NECK CLAMS – 14

cisco beer | linguica sausage | white navy beans
| kale | toasted ciabatta

FROM THE GARDEN

BREEZE SIGNATURE SALAD (V, GF) – 16

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

ARUGULA SALAD (V, GF) – 15

candied hazelnuts |
strawberries | goat cheese |
balsamic vinaigrette

CLASSIC CAESAR – 16

romaine lettuce | white anchovies |
herb croutons | shaved parmesan

GRILLED SALAD ENHANCEMENTS

Shrimp - 11 | Scallops - 14 |
Salmon - 12 | Chicken - 9

FROM THE LAND

PAN PRESSED CHICKEN (GF) – 28

haricots verts | baby carrots |
potato puree | natural jus

STEAK FRITES (GF) – 38

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

BONE IN NY STRIP (GF) – 44

16 oz. ny strip | asparagus |
fork mashed potatoes | bacon jam

FROM THE SEA

BREEZE CLAMBAKE (GF) – 42

1 1/2lb. lobster | sweet corn |
linguica sausage | red bliss potatoes |
little neck clams

LAVENDER HONEY ROASTED SALMON – 28

shaved brussels sprouts |
mascarpone-herb polenta

SEAFOOD STEW (GF) – 37

saffron tomato broth |
little neck clams - scallops – codfish - lobster

PORCINI DUSTED SCALLOPS (GF) – 31

pancetta | sweet pea risotto

FROM THE EARTH

MUSHROOM RAGOUT GNUDI (V, GF) – 28

ricotta dumplings |
exotic mushroom ragout |
parmesan | arugula

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.

COCKTAILS

ACK BREEZE – 14

888 blueberry vodka |
muddled blueberries | chambord |
orgeat | fresh lime | soda |
cranberry juice

MADAKET MAI TAI – 14

rumson rum | orgeat |
pineapple juice | orange juice |
lime juice | angostura bitters

ANTS ON A MULE – 14

seasonal mule | ginger beer |
coco lopez | new amsterdam vodka |
lack sesame seeds |
cucumber slices

THE SOUTH – 14

maker's mark | orgeat |
maple bacon almond swizzle stick

PINS AND NEEDLES – 14

botanist gin | soda | tonic |
muddled cucumber |
blue himalayan salted cucumber

SEASONAL SANGRIA – 14

red or white wine
with seasonal fruit |
peach schnapps | orange juice |
simple syrup | lime juice

Breeze

DINNER MENU

MONDAY THROUGH SATURDAY
5PM-9PM

Thank you for choosing Breeze. We take great pride in providing our guests with an excellent dining experience. Your safety is our top priority, so we've cleaned and sanitized this area just for you. A member of our team will be arriving shortly to take great care of you. For your safety and theirs, we encourage you to use your credit card for payment or apply the charge to your room folio. If there is anything else you need, please let us know and we'll be happy to help.

Thank you for joining us.

508.228.4730

PRIVATE DINING & TAKEOUT

Albert Cannito
Executive Chef

Peter Hamil
Executive Sous Chef