

LUNCH MENU

SHAREABLES

Shrimp Ceviche, GF | 19
roasted shishito peppers,
red onion, tomato,
lime, avocado salsa,
crispy corn tortilla chips

Little Neck Clams | 22
white wine, linguica
& tomato broth,
garlic bread

**Wild Mushroom
Flatbread, V | 17**
naan bread, ricotta,
mozzarella, crumbled goat
cheese, arugula

**Mediterranean
Grazing Plate, V | 21**
chickpea tahini hummus,
farro & quinoa tabouli,
roasted beets, shaved fennel &
red oak lettuce, mixed olives,
grilled pita

Curly Truffle Fries, V | 15
parmesan, ketchup

V = Vegetarian | GF = Gluten Free

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 food borne illness.

18% gratuity will automatically be
added to parties 8 or more.

07-16-2021

SOUPS AND SALADS

New England Clam Chowder | 13
clams, bacon, celery, cream

Burrata Caprese, GF | 18
avocado, heirloom tomatoes, basil pesto,
pine nut gremolata

Caesar Salad | 14
organic kale, hearts of romaine, caesar
dressing, parmesan, butter croutons
add shrimp +11 add chicken +9 add lobster +18

SANDWICHES & SUCH

Lobster Roll | 42
toasted split top roll, lobster salad with celery,
lemon, tarragon, & house mayonnaise

Korean BBQ Chicken Sandwich | 18
toasted kaiser roll, coleslaw, bread & butter pickles

Breeze Burger | 17
8 oz angus patty, lto, kosher dill pickle, french fries
add sharp cheddar, gruyere or gorgonzola +3
add apple smoked bacon +3

Day Boat Fish Taco | 19
grilled fresh catch, chipotle aioli, white cabbage
slaw, pico de gallo, tortilla chips

Fish & Chips | 24
fresh tempura fried cod, french fries,
coleslaw, tartar sauce, lemon

SWEETS

Brûlée White Chocolate Cheesecake | 14
salted caramel & fresh berries

Flourless Chocolate | 15
pecan crumble, raspberries

Gelato | 12
Two scoops

Sorbet | 12
Two scoops