

Breeze

LUNCH MENU

SOUPS, GRAINS & GREENS

Portuguese Kale Soup 16 (gf)
Chorizo, potato, leeks

Nantucket Clam Chowder 16 (gf)
Chopped quahogs, celery, fennel, leeks

Garden Salad 14 (gf, vg)
Mixed greens, cucumber, cherry tomato
watermelon radish, maple vinaigrette

Caesar Salad 18
Kale, romaine, white anchovies,
ciabatta toast, shaved parmigiana
add shrimp +13 add chicken +11
add scallops +20

Salmon Niçoise 26 (gf)
Mesclun, haricot verts, potato,
hard-boiled egg, white anchovies, olives
shallot, dijon vinaigrette

Breeze Grain Bowl 15 (vg, gf)
Quinoa, chickpeas, cucumbers
cherry tomato, avocado, roasted red pepper

(v) vegan (vg) vegetarian (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of food-borne
illnesses, especially if you have certain medical conditions.

SANDWICHES & SWEETS

Grilled Vegetable Wrap 16 (vg)
Eggplant, red pepper, zucchini, squash
house-made hummus

Smoked Turkey and Avocado 17
Apple smoked bacon, herbed aioli, arugula
Island baked Portuguese bread

Lobster Roll 32
Toasted split top brioche roll, bibb greens
lemon tarragon aioli

Wild Mushroom Flatbread 18 (vg)
Naan bread, whipped ricotta, parmigiana,
arugula, EVOO, balsamic glaze

Breeze Burger 19
Lettuce, tomato, red onion, dill pickle, french fries
add aged cheddar, gruyere +3
add apple smoked bacon +3

SWEETS

Flourless chocolate cake 16 (gf, v)
Toffee pecan sauce, raspberry

Warm apple tart 16 (v)
Vanilla gelato

*Gelato 12 (gf, v)
2 scoops

*Sorbet 12 (gf, vg)
2 scoops

Please ask your server for our daily flavors