

BREEZE & SAILOR'S VALENTINE

CLAMBAKE 2025

Cast Off

NEW ENGLAND CLAM CHOWDER
OYSTER CRACKERS, TABASCO

WATERMELON SALAD
CUCUMBER, ONION, PARSLEY, MINT, PISTACHIO, FETA

HAND CUT COLESLAW
RED & GREEN CABBAGE, CARROTS, BUTTERMILK DRESSING

SUMMER PASTA SALAD
TOMATO, ZUCCHINI, CORN, SWEET PEPPERS, PESTO, JALAPENO, LIME

SKILLET HONEY CORNBREAD

Lobstering & Grilling

FRESH CAUGHT LOBSTER
DRAWN BUTTER & LEMON

LOCAL MUSSELS WITH LITTLENECK CLAMS & GRILLED CHORIZO

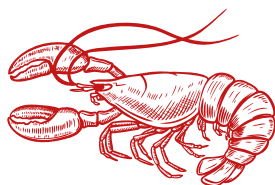
HERB ROASTED POTATOES & SWEET CORN ON THE COB

BAKED MACARONI & CHEESE

CHIMICHURRI FLANK STEAK
ROASTED PEPPERS & ONIONS

BARBECUE CHICKEN
CITRUS CHILI RUB

SMASH BURGERS & ALL BEEF HOT DOGS
GARDEN TOPPINGS, AGED CHEDDAR, POTATO ROLL



Return To Port

BERRY SHORTCAKE
SWEET BISCUIT, SEASONAL BERRIES, VANILLA WHIP

S'MORES TART
DARK CHOCOLATE, TOASTED MARSHMALLOW, GRAHAM CRACKER CRUST

ASSORTED FRESH BAKED COOKIES

SLICED WATERMELON

LITTLE GEM RESORTS
NANTUCKET • MARTHA'S VINEYARD • ST. JOHN, USVI

Executive Chef Michael Hervieux & Team

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.
We invite our guests to share any allergies, dietary restrictions & ingredient preferences with us so that we can tailor the menu to each individual order.