

# BREEZE RESTAURANT

## SHARES

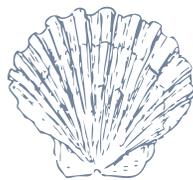
- Blistered Shishito Peppers tajin, flaky sea salt, fresh lime, yuzu vinaigrette | 18
- Blackened Scallop Tostada corn tortilla, citrus-fresno, avocado crema | 28
- House-Cured Pork Belly chipotle-pomegranate-ginger glaze, warm honey cornbread, house-pickles | 26
- Thai Red Curry Mussels chili pepper, coconut milk, lime, cilantro, scallion pancake | 24
- Spiced Duck Wings tamarind-blood orange glaze, green onion, lime | 26

## STARTERS

- Scallop Chowder applewood smoked bacon, potatoes, sweet cream | 20
- Beet Salad baby beets, shaved fennel, dried cherries, toasted pistachio, goat cheese, citrus-champagne vinaigrette | 20
- Kale Caesar hearts of romaine, aged parmesan, cornbread crouton, roasted garlic-parmesan dressing | 20

### Enhancements

- Add grilled chicken | 12
- Add chili-citrus shrimp | 18
- Add seared scallops | 18



## MAINS

- Lobster Roll fresh claw & tail, crispy lettuce & celery, buttered brioche roll | 48  
choice of chilled with citrus aioli or warm butter poached
- Breeze Burger applewood smoked bacon, aged cheddar, house pickles, crispy onion, jerk mayo brioche bun | 26
- Bouillabaisse nantucket bay scallops, shrimp, calamari, lobster, mussels, saffron tomato fennel broth, roasted red pepper rouille, grilled country bread | 55
- Fish Catch sweet corn polenta, grilled asparagus, lemon caper brown butter | 45
- Roast Chicken parsnip puree, leek & wild mushroom ragout, marsala pan jus | 40
- Braised Beef Short Rib horseradish whipped potatoes, glazed baby carrots, red wine reduction, gremolata | 48
- Steak Frites chimichurri, truffle fries, watercress & roasted shallot salad | 45
- Sweet Pea & Ricotta Ravioli artichokes, leeks, lemon, pecorino, mint pea puree, crispy prosciutto | 36

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 foodborne 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.

## COCKTAILS

- Wildflower gin, old friends elderberry turmeric honey, cardamom, lemon | 21  
Mexican Martini aged tequila, olive, yuzu, lime | 20  
Spicy Stone's Beach Margarita local pepper infused tequila, charred pineapple agave, lime | 20  
Barrel Aged Manhattan jefferson's rye, antica torino, bitters | 20  
The Nantucket 888 blueberry vodka, house blueberry lemonade, sugar | 20  
Vesper tanqueray & stoli, grapefruit lillet, grapefruit twist, shaken | 21  
Another Coffee Please vodka, marshmallow, coffee liqueur, espresso, tequila | 20



## NON - ALCOHOLIC

- Breeze strawberry, mint, lime, ginger beer | 12  
Honey Bee pineapple, honey, basil, soda | 12

## WINE

- Prosecco Col di Luna, Flora, Prosecco, Italy | 18  
Crémant Bodet Herold, Les Greffiers, Crémant de Loire, France | 26  
Rose Chateau Sainte Marguerite, Fantastique, France | 20  
Sauvignon Blanc Massican Wines, California | 20  
Alvarinho Quinta de Santiago, Mancao E Melgaco, Portugal | 16  
Chardonnay Enfield Wine Co., Citrine, California | 18  
Pinot Noir Armand Heitz, Vin de France, Burgundy | 18  
Cabernet Sauvignon Gail Vineyards, Doris, Sonoma Valley, California | 18  
Nebbiolo Vajra, Langhe, Piedmont, Italy | 16

\*FULL CELLAR LIST AVAILABLE UPON REQUEST\*



## BEER

### DRAFT

- Lawson's Scrag Mountain Pilsner lager, 5% | 10  
Cisco Whales Tale pale ale, 5% | 8  
Finback Whale Watcher IPA hazy ipa, 8.5% | 14

### BOTTLES & CANS

- Narragansett lager, Rhode Island, 5% | 8  
Pacifico lager, Mexico, 4% | 8  
Zero Gravity Poliso italian pils, Vermont, 5.5% | 12  
Lord Hobo Crispy Boom IPA, Massachusetts, 6% | 12  
Lawson's Cosmic Shift IPA, Connecticut, 6.2% | 14  
Lawson's Sip of Sunshine double IPA, Connecticut, 8% | 14  
Heineken 0.0 N/A lager, Netherlands | 8  
Best Day Brewing N/A hazy ipa, California | 8

