

# BREEZE RESTAURANT

## SHARES

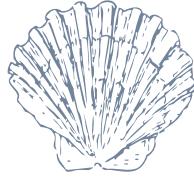
Half-Dozen Local Oysters	champagne mignonette, horseradish cocktail sauce, lemon   30
Blistered Shishito Peppers	tajin, flaky sea salt, fresh lime, yuzu vinaigrette   18
Blackened Scallop Tostada	corn tortilla, citrus-fresno, avocado crema   28
House-Cured Pork Belly	chipotle-pomegranate-ginger glaze, 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	native bay scallops, 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

Grilled Jerk Chicken	12
Chili-Citrus Shrimp	18
Seared Blackened Scallops	18
Chilled Lobster	24



## 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
Miso Glazed Halibut	cilantro lemongrass jasmine rice, baby bok choy, ginger-glazed baby carrots, sesame pea shoots   42
Roasted Statler Chicken	parsnip puree, leek and wild mushroom ragout, marsala pan jus   40
Braised Beef Short Rib	sweet corn polenta, broccoli rabe, horseradish gremolata, red wine jus   48
Wood Fired Steak	chimichurri, truffle fries, watercress and roasted shallot salad   45 Add chili citrus shrimp or seared blackened scallops   18
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.