

BREEZE RESTAURANT

SHARES

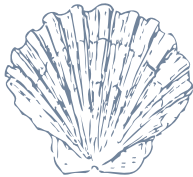
Half-Dozen Local Oysters	champagne mignonette, horseradish cocktail sauce, lemon 30
Blistered Shishito Peppers	tajin, flaky sea salt, fresh lime, yuzu vinaigrette 18
Blackened Scallop Tostada	corn tortilla, citrus-fresno, avocado crema 28
House-Cured Pork Belly	chipotle-pomegranate-ginger glaze, warm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