

# BREEZE LUNCH

## SOUP & SALADS

Scallop Chowder native bay scallops, smoked bacon, potatoes, sweet cream | 22

Beet Salad baby beets, shaved fennel, radish, 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



## HANDELDHS

Lobster Roll fresh lobster, lettuce, celery, citrus aioli, brioche bun | 45

choice of chilled citrus aioli or warm butter-poached

Breeze Burger smoked bacon, aged cheddar, house pickles, crispy onion, jerk mayo  
toasted bolo | 26

Fig & Prosciutto Flatbread dolce gorgonzola, aged balsamic reduction | 24

Falafel Wrap beet hummus, pomegranate, pickled red onion, toasted pistachio, feta, watercress, grilled naan | 22

Buttermilk Fried Chicken cajun seasoning, lettuce, lemon aioli, brioche bun | 24

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.