

BREEZE

SHARES

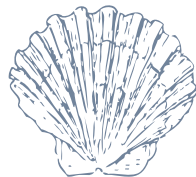
Half-Dozen Local Oysters	champagne mignonette, horseradish cocktail sauce, lemon 30
Blistered Shishito Peppers	tajin, flaky sea salt, fresh lime, yuzu vinaigrette 18
Blackened Scallop Tostada	corn tortilla, citrus-fresno pico, avocado crema 28
House-Cured Pork Belly	chipotle pomegranate ginger glaze, 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
Wood-Fired Steak 24
Chilled Lobster 30



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.

COCKTAILS

-21-

WILDFLOWER

Gin, Turmeric Honey,
Cardamom, Rose, Lemon

STONE'S BEACH MARGARITA

Fresno Pepper Infused Tequila, Tepache Agave,
Lime, Chili Salt Rim

BARRELL AGED MANHATTAN

Jefferson's Rye, Antica Formula Vermouth,
House-Made Bitters

MADAKET SOUR

Jefferson's Bourbon, Lemon,
Sugar, Red Wine

THE NANTUCKET

Triple Eight Blueberry Vodka, Fresh Lemon
Blueberry Oleo

ESPRESSO MARTINI

Vodka, Atomic Coffee Liqueur,
Brown Sugar, Espresso

MARTINIS

-22-

MARTINI SERVICE

Choice of Tito's Vodka or Condesa Gin,
Bordiga Vermouth Served with
Lemon Twist or Castelvetroano Olives

MAKE IT YOUR OWN

Substitute Blue Cheese Olives 4
Fifth Bend Oyster topped with Caviar 8

NEGRONIS

-22-

TRADITIONAL

Tanqueray Gin, Antica Formula,
Campari, Orange

NEGRONI BIANCO

Gin, Alessio Bianco,
Citrus Bitters, Verjus

MEZCALITO

Hibiscus Infused Mezcal, Dolin Dry,
Cherry Herring, Flowers

WINES

BTG



BEER

BUBBLES

Gruet, Brut, New Mexico | 16
Brut Rose, Pierre Spar, Alsace | 20
Perrier Jouet, Grand Brut, France | 36

ROSE & WHITE

Rose Gold, Provence, 2024 | 18
Sauvignon Blanc, Massican, California, 2024 | 18
Gruner Veltliner, Kons. Frank, Finger Lakes, 2024 | 20
Chardonnay, Trefethen, Napa Valley, 2023 | 18

RED

Pinot Noir, Armand Heitz, Burgundy, 2022 | 18
Sangiovese, Selvapiana, Chianti, 2023 | 20
Cabernet Sauvignon, Doris, Sonoma Valley, 2023 | 18

NON ALC

Sparkling Rose, Wolffer Estate | 18
Unified Ferments, Snow Chrysantheum | 18

DRAUGHT

Aeronaut Robot Crush Pilsner | 8
Sommerville, MA 5.1%
Butterwoods Kinetic Pale Ale | 8
Providence, RI 6%
Finback India Pale Ale | 12
Queens, NY 6.8%

CANNED

Narragansett Lager | 6
Providence, RI 5%
Coors Banquet Stubby | 6
Golden, CO 5%
Medusa Brewing Pilsner | 10
Hudson, MA 5.2%
Foam Brewers Dead Flowers IPA | 12
Burlington, VT 6%
Heineken 0.0 | 6
Netherlands, 0.0%

FREE SPIRITED

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BREEZE

Strawberry, Fresh Mint,
Lime and Ginger Beer

HONEY BEE

Pineapple, Local Honey, Basil
Topped with Soda Water