

Breeze

BAR + RESTAURANT

Après Sea



OYSTERS

\$5 each

Chef Selection

6 for \$28 - 12 for \$52

5th Bend - Nantucket

Medium, light brine, clean finish

Pocomo - Nantucket

Medium, strong brine, mineral finish

Featured - New England

Inquire

ADD CAVIAR \$8



CHILLED

Jumbo Shrimp half/full dozen \$28 / \$52

Lobster Tail & Claw 4 oz/ 8 oz \$39 / \$75

Ceviche catch of the day, coconut milk, calamansi
toasted cumin, plantain crisp \$28

ADD A BUMP OF CAVIAR \$18

CALVISIUS CAVIAR

Nantucket crisps, lemon crème fraiche, chives

	black	tradition prestige
1 oz	\$118	\$190
1.75 OZ	\$205	\$330
4.4 OZ	\$498	\$820

PETIT ROLLS

BUTTERED BRIOCHE BUN

Cajun Shrimp Roll \$16
creole aioli

Crab Roll \$18
old bay lemon zest, chives

Lobster Roll \$24
claw & tail, citrus aioli

FLIGHT OF ALL THREE \$55

CAVIAR
ADD TO PETIT ROLL \$18
ADD TO TRIO \$54



TOWERS

Harbor

4 ACK Oysters, 4 Jumbo Shrimp, 4 oz Lobster Cocktail
\$65

El Capitan

6 ACK Oysters, 6 Jumbo Shrimp, Ceviche, 8 oz Lobster Cocktail
\$135

Grand Plateau

12 ACK Oysters, 12 Jumbo Shrimp, Ceviche, 8 oz Lobster Cocktail
\$165

The Last Supper

18 Oyster Flight, 18 Shrimp, Ceviche, 8 oz Lobster Cocktail,
Trio of Rolls, 1.75 oz Prestige Traditional Caviar
\$450

SIP

VIN

BUBBLES

Gruet, Brut, New Mexico | 18
Planet Oregon, Sparkling Rose, Oregon | 18
Perrier Jouet, Grand Brut, France | 32

ROSE

Rose, Rose Gold, Provence | 18
Muga, Flor de Muga, Rioja, Spain | 26

WHITE

Alta Mora, Etna Bianco, Sicily, Italy | 26
Falanghina, Feudi Di San Gregorio, Italy | 20
Sancerre, Francois Crochet, France | 24

RED

Vina Zorzal, Graciano, Nat'Cool, Spain | 18
Whitcraft Wines, Gamay Noir, Sta. Rita Hills | 30

SPRITZ

OLD GUARD

Lillet
blood orange, soda
Aperol
cara cara, bubbles
Hugo
st. germain, bubbles, mint, lime

new wave

Chilcano
pisco, strawberry, ginger, soda
Seville
tanqueray sevilla, orange wine, bitters, bubbles
Negroni
aperol, negroni, antica, bitters, bubbles

