

BREEZE & SAILOR'S VALENTINE

SPRING 2025

BRUNCH

FRUIT & CHEESE	artisanal cheese, seasonal fruits, honey, house made granola (GF) 24
BUTTERNUT SQUASH & APPLE BISQUE	ginger, vadouvan masala, maple crema, toasted pepitas 18
KALE CAESAR	hearts of romaine, aged parmesan, cornbread crouton, toasted parmesan dressing 20 + grilled chicken 12 + chili citrus shrimp 18 + seared scallops 18
AVOCADO TOAST	avocado, cilantro, pickled red onion, radish, cotija, grilled sourdough 24 + farm fresh egg 3
SAILOR'S BREAKFAST	two eggs, smoked bacon, sausage or country ham, breakfast potatoes 22
EASTON STREET BENEDICT	poached eggs, country ham, honey cornbread, hollandaise 28 + fresh lobster 18
SMOKED SALMON POPOVER	scrambled eggs, heirloom tomato, cucumber, red onion, watercress, capers, lemon cream cheese 28
BELGIAN STYLE WAFFLE	seasonal fruit, coconut crema, maple syrup 24
LOBSTER ROLL	fresh claw & tail, lettuce, celery, avocado citrus creme fraiche, brioche bun 45
SHORT RIB BURGER	smoked bacon, aged cheddar, house pickles, crispy onion, jerk mayo, toasted bolo 26 + farm fresh egg 3

COCKTAILS -18-

FILTHY MARY	High Ground Vodka, Bacon, Jalapeno, Blue Cheese Olive
IN SEASON MIMOSA	Seasonal Fresh Fruit, Prosecco
LOVANGO'S BIRD OF PARADISE	Gosling's Black Seal Rum, Coconut Cartel Rum, Aperol, Pineapple, Lime
SIREN	Nantucket Chili Tequila, Watermelon, Pineapple Infused Agave, Tajin
BARREL AGED OLD FASHIONED	LGR Spiced Whiskey, High West Double Rye, House made Bitters
THE NANTUCKET	888 Blueberry Vodka, Lemonade, Candied Blueberries

WINES BTG

FRANCIACORTA SPARKLING	Ca' Del Bosco, Cuvee Prestige, Lombardy Italy, NV 30
CHAMPAGNE ROSE	Perrier Jouet, Rose, Champagne, France, NV 39
ROSE	Chateau Sainte Marguerite, Fantastique, Provence, 2024 22
SANCERRE	Florian Mollet, Roc de l'Abbaye, Sancerre, Loire Valley, France 26
GRUNER VELTLINER	Kracher, Burgenland, Austria, 2022 16
CHARDONNAY	Chateau de Pierreclos, Macon, Burgundy, France, 2022 22
PINOT NOIR	Patz & Hall, Sonoma Coast, California, 2022 26
CABERNET SAUVIGNON	Clos du Val, Napa Valley, California, 2022 24
NEBBIOLO	Vajra, Langhe Rosso, Langhe, Italy, 2023 16

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.