

# BREEZE & SAILOR'S VALENTINE

## SPRING 2025

### STARTERS

- BUTTERNUT SQUASH & APPLE BISQUE ginger, vadouvan masala, maple crema, toasted pepitas | 18
- BEET SALAD baby beets, shaved fennel, dried cranberries, candied pecans, goat cheese, citrus champagne vinaigrette | 20
- KALE CAESAR hearts of romaine, aged parmesan, combread crouton, roasted garlic parmesan dressing | 20

\*ADDITIONS | GRILLED CHICKEN 12 | CHILI CITRUS SHRIMP 18 | SEARED SCALLOPS 18

### MAINS

LUNCH

- GRILLED FLATBREAD butternut squash, roasted mushrooms, dried figs, goat cheese, watercress, aged balsamic | 24
- SHRIMP TACOS pineapple jalapeno pico, avocado crema, corn tortilla | 28
- PORK BELLY BANH MI pickled carrots, radish, cilantro, sesame hoisin sauce, baguette | 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

### COCKTAILS -18-

- STONE'S BEACH SIREN nantucket chili tequila, watermelon, pineapple infused agave, tajin
- LOVANGO'S BIRD OF PARADISE goslings black seal rum, coconut cartel rum, aperol, pineapple, lime
- OLD FASHIONED LGR spiced whiskey, minden mill rye whiskey, house made bitters, barrel aged
- THE NANTUCKET high ground vodka, blueberry, house lemonade, sugar
- VESPER gin, vodka, local lavender lillet, grapefruit twist, shaken
- MEET ME AFTER DARK high ground vodka, cold brew, vanilla bean

### 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.