

BREEZE & SAILOR'S VALENTINE

MOTHERS DAY BRUNCH

SHARES

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| blistered shishito peppers | tajin, sea salt, lime, yuzu vinaigrette 20 |
| smoked bluefish pate | pickled red onion, lemon, dill, lavash 22 |
| blackened scallop tostada | corn tortilla, pineapple jalapeno pico, avocado crema 28 |
| half dozen local oysters | champagne mignonette, horseradish cocktail sauce 30 |
| chili citrus shrimp lettuce wraps | mango tomato salsa, toasted coconut, roasted peanuts 28 |

STARTERS

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| new england clam chowder | smoked bacon, potato, local clams, sweet cream 20 |
| gem lettuce wedge | crispy bacon, pickled red onion, roasted tomato, cucumber, great hill blue cheese, buttermilk tarragon dressing 22 |
| kale caesar | hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing 20 |

*Additions | grilled chicken 12 | chili citrus shrimp 18 | seared scallops 18

BRUNCH

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| 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 |

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.