

BREEZE & SAILOR’S VALENTINE

SPRING 2025

SHARES

- HALF DOZEN LOCAL OYSTERS

horseradish cocktail sauce, champagne mignonette, lemon | 26
- BLISTERED SHISHITO PEPPERS

tajin, sea salt, lime, yuzu vinaigrette | 20
- THAI RED CURRY MUSSELS

chili pepper, coconut milk, lime, cilantro, scallion pancake | 24
- BLACKENED SCALLOP TOSTADA

corn tortilla, pineapple jalapeno pico, avocado crema | 28
- BERKSHIRE PORK BELLY

chipotle ginger glaze, pickled red onion, honey cornbread | 24
- SPICED DUCK WINGS

tamarind orange glaze, green onion, lime | 26

STARTERS

- NEW ENGLAND CLAM CHOWDER

smoked bacon, potato, local clams, sweet cream | 20
- GEM LETTUCE WEDGE

crispy bacon, pickled red onions, tomato, cucumber, great hill blue cheese, buttermilk dressing | 20
- KALE CAESAR

hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing | 20

*Additions | grilled jerk chicken 12 | chili citrus shrimp 18 | seared scallops 18
seared salmon | 16 rare ahi tuna | 18 lobster | 24



MAINS

- GLAMBAKE

native lobster, littlenecks, mussels, grilled chorizo, sweet corn, marbled potatoes, lemon herb broth | 65
- PAN SEARED SCALLOPS

sweet corn cream, blistered shishito pepper, chorizo, roasted pepper relish | 48
- MISO GLAZED SALMON

cilantro lemongrass jasmine rice, baby bok choy, ginger glazed baby carrots, sesame pea shoots | 42
- LOBSTER ROLL

fresh claw & tail, lettuce, celery, citrus aioli, brioche bun | 45
- PAN ROASTED CHICKEN

sweet corn polenta, charred broccolini, shiitake red wine jus | 40
- SHORT RIB BURGER

smoked bacon, aged cheddar, house pickles, crispy onion, jerk mayo, toasted bolo | 26
- STEAK FRITES

coulotte steak, chimichurri, truffle fries, watercress & roasted shallot salad | 45
- PAD THAI

rice noodles, garden vegetables, peanuts, beansprouts | 28
+ tofu | 10 + grilled chicken | 12 + chili citrus shrimp | 18
+ seared scallops | 18

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.