

# BREEZE & SAILOR'S VALENTINE LUNCH

## STARTERS & SHARE PLATES

- MEZZE chickpea hummus, marinated olives, sweetly drop peppers,  
crudité, grilled naan & flatbreads | 24
- ISLAND AVOCADO cilantro, lime, tomato, tostones, corn tortilla | 18
- GEM LETTUCE WEDGE crispy bacon, pickled red onions, tomato, cucumber, great hill blue cheese,  
buttermilk tarragon 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

- POKE BOWL ahi tuna, sushi rice, seaweed salad, edamame, avocado, cucumber,  
mango, radish, pickled ginger, scallion, sesame tamari dressing | 28
- BLT heirloom tomato, smoked bacon, baby arugula, herb dressing, grilled  
sourdough | 21 + avocado | 4 + lobster | 24
- LOBSTER ROLL fresh lobster, 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
- MAHI MAHI TACOS salsa verde, mango, avocado, pickled red onion, cilantro, lime | 24
- BUTTERMILK FRIED CHICKEN SANDWICH cabbage slaw, house pickles, hot honey, toasted brioche | 24
- FALAFEL WRAP tomato, cucumber & mint salad, tzatziki, grilled naan bread | 22

## 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 food-borne illnesses, especially if you have certain medical conditions.

We invite our guests to share any allergies, dietary restriction's & ingredient preferences with us so that we can tailor the menu to each individual order.