

# BREEZE & SAILOR'S VALENTINE

## DINNER

### SHARES

HALF DOZEN LOCAL OYSTERS	horseradish cocktail sauce, champagne mignonette, lemon   30
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
EGGPLANT CAPONATA	burratini, vine ripe tomato, baby arugula, aged balsamic   24

### 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 | blackened scallops 18  
seared salmon 16 | rare ahi tuna 18 | grilled lobster tail 24



### MAINS

GLAMBAKE	native lobster, littlenecks, mussels, grilled chorizo, sweet corn, marbled potatoes, lemon herb broth   65
HALIBUT	sweet corn cream, blistered shishito pepper, chorizo, roasted pepper relish   52
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
CHICKEN MILANESE	baby arugula, tomato, pickled red onion, herb roasted potato, lemon aioli   42
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
AHI TUNA POKE BOWL	sushi rice, seaweed salad, edamame, avocado, cucumber, mango, radish, pickled ginger, scallion, sesame tamari dressing   38

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seared scallops 18 seared salmon 16 | rare ahi tuna 18 | lobster 24

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.



The Snider family, owners of The Nantucket Hotel, meticulously restored and revitalized the hotel in 2012, transforming it into the island's premier year-round retreat. Over the years, The Nantucket Hotel has grown into an award-winning, renowned destination celebrated for its luxurious accommodations, exceptional service, elegant events, and unique blend of historic charm and modern amenities. We've had the honor of being featured in Elin Hilderbrand's New York Times best-selling novel The Hotel Nantucket.

Our journey continues to the iconic islands of Martha's Vineyard and St. John, USVI. We hope you'll join us in exploring these other Little Gem Resorts.  
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COCKTAILS



- LADY GRACE hendricks gin, lavender vanilla sugar, earl gray, lemon, oat
- STONE'S BEACH MARG tequila & mezcal, tangerine, agave, lime, tajin
- BARREL AGED OLD FASHIONED minden mills bourbon, demerara, orange
- THE NANTUCKET 888 blueberry vodka, house blueberry lemonade, sugar
- BACK DOWN SOUTH pussers rum, coconut, pineapple juice, pineapple foam, nutmeg
- VESPER gin, high ground vodka, grapefruit lillet, grapefruit twist, shaken
- MEET ME AFTER DARK 888 vanilla vodka, fresh atomic espresso, atomic black

WINE

- PROSECCO Col Di Luna, Flora, Prosecco, Veneto, Italy, NV | 18
- CRÉMANT Bodet Herold, Les Greffiers, Crémant de Loire, France | 26
- ROSE Avaline, France, 2024 | 18
- SAUVIGNON BLANC Massican Wines, California, 2024 | 20
- SANCERRE Gerard Boulay, Chavignol, Loire Valley, France | 30
- GRUNER VELTLINER Kracher, Burgenland, Austria, 2022 | 16
- CHARDONNAY Stolpman Vineyards, Uni, California 2023 | 20
- PINOT NOIR Sophie Schaal, Alsace, France | 16
- CABERNET SAUVIGNON Gail Vineyards, Doris, Sonoma Valley, California, 2022 | 18
- NEBBIOLO Vajra, Langhe, Piedmont, France | 16



\*FULL CELLAR LIST AVAILABLE UPON REQUEST\*

BEER

DRAFT

- CISCO WHALES TALE pale ale, 5% | 8
- LORD HOBO NEIPA, 8% | 14

BOTTLES

- BUD LIGHT light lager, Missouri, 4.2% | 8
- COORS BANQUET STUBBY lager, colorado, 5% | 8
- CISCO SHARK TRACKER light lager, ack, MA, 4.2% | 8
- CISCO SUMMER RAYS golden ale, ack, MA, 4.4% | 8
- LORD HOBO ENDLESS VAGABOND double IPA, Massachusetts, 8% | 14
- HEINEKEN 0.0 N/A lager, Netherlands, | 8
- BEST DAY BREWING N/A hazy ipa, Sausalito, CA | 8

