

BREEZE RESTAURANT

PAELLA & TAPAS

TAPAS

MARINATED OLIVES | 8

SPICED NUTS | 6

JAMON Y MELON | 14
serrano & sweet melon

BLISTERED SHISHITOS | 12
tjin & lime

PATATAS BRAVAS | 12
smoked paprika & lemon aioli

ROASTED CLAMS & CHORIZO | 16



PAELLA

all served family style, accompanied by bomba rice & house salad

VERDE | 40
grilled artichoke, peas, asparagus, romesco

MARISCOS | 56
shrimp, littleneck clams, mussels, calamari

MIXTA | 56
chicken, chorizo, shrimp

MAR Y TIERRA | 62
lobster & steak

DESSERT

CINNAMON & SUGAR CHURROS
chocolate sauce & dulce de leche sauce

ARTISAN GELATO & SORBET | 8

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.