

BREEZE RESTAURANT

DINNER

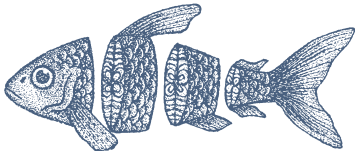
SHARES

- HALF DOZEN LOCAL OYSTERS horseradish cocktail sauce, champagne mignonette, lemon | 30
- BLISTERED SHISHITO PEPPERS tajin, sea salt, lime, yuzu vinaigrette | 20
- SMOKED BLUEFISH PATE pickled red onion, lemon, dill, lavash crackers | 22
- BLACKENED SCALLOP TOSTADA corn tortilla, pineapple jalapeno pico, avocado crema | 28
- HOUSE CURED PORK BELLY chipotle ginger glaze, honey cornbread, fennel & apple slaw,
maple mustard seed vinaigrette | 26
- SPICED DUCK WINGS tamarind orange glaze, green onion, lime | 26

STARTERS

- BUTTERNET SQUASH & APPLE BISQUE vadouvan masala, maple crema, toasted pepitas | 18
- BEET SALAD baby beets, shaved fennel, dried cranberries, candied pecans, goat
cheese, citrus champagne vinaigrette | 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
chilled lobster 24



MAINS

- BOUILLABAISSE bay scallops, shrimp, mussels, littlenecks, calamari, saffron tomato fennel
broth, roasted red pepper rouille, grilled country bread | 56
- GRILLED NATIVE SWORDFISH sweet pepper & roasted tomato caldereta, patatas bravas, pickled red onion,
lemon aioli | 48
- LOBSTER ROLL fresh claw & tail, lettuce, celery, citrus aioli, brioche bun | 45
choice of chilled citrus aioli or warm butter poached
- BRAISED BEEF SHORTRIB sweet corn polenta, charred broccolini, wild mushroom red wine jus | 48
- 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
- BUTTERNUT SQUASH RAVIOLI tuscan kale, leeks, granny smith apple, sage brown butter sauce | 36
- SPLIT ROASTED CHICKEN sweet potato mash, crispy brussels sprouts, pomegranate, toasted pistachio,
cider demi glaze | 42

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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.