

BREEZE

LUNCH

APPETIZERS

- SMOKED BLUEFISH PATE pickled red onions, lemon, dill, lavash cracker | 22
- WILD MUSHROOM FLATBREAD herb ricotta, goat cheese, arugula, truffle oil | 24
- FALAFEL beet hummus, pomegranate, pickled red onion, toasted pistachio, feta, watercress, grilled naan bread | 22
- KALE CAESAR hearts of romaine, aged parmesan, cornbread crouton, roasted garlic parmesan dressing | 20
- BEET SALAD baby beets, shaved fennel, dried cranberries, candied pecans, goat cheese, citrus champagne vinaigrette | 20
- BUTTERNUT SQUASH & APPLE BISQUE vadouvan masala, maple crema, toasted pepitas | 18

*Additions | grilled jerk chicken 12 | chili citrus shrimp 18 | blackened scallops 18 | chilled lobster | 24



ENTREES

- LOBSTER ROLL fresh lobster, lettuce, celery, citrus aioli, brioche bun | 45
choice of chilled citrus aioli or warm butter poached
- SHORT RIB BURGER smoked bacon, aged cheddar, house pickles, crispy onion, jerk mayo
toasted bolo | 26
- OPEN FACE ROAST TURKEY herb stuffing, cranberry orange ginger sauce, cider gravy,
grilled sourdough | 24
- FRIED CHICKEN SANDWICH cabbage slaw, house pickles, hot honey, toasted brioche | 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 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.