

Brunch Featured Cocktails

Bloody Mary ... 4 each

*Tito's Vodka, house Bloody Mary mix,
pickled vegetable garnish*

Mimosa ... 3 each

*Jean Louis Champagne,
fresh squeezed orange juice*

STARTERS

Truffle Deviled Eggs with Fried Oysters ... 12

(4) black truffle egg yolk mousse, crispy oysters, saffron aioli

Veal & Prime Steak Meatballs... 13

house ground prime aged NY strip loin and veal meatballs,
melted mozzarella, San Marzano basil marinara, grilled baguette

Asian Beef* ... 12

ginger-sesame marinated hanger steak, gochujang peanut sauce, avocado, sticky rice, wakame salad, sesame seeds, sriracha

Avocado Cheese Toast ... 12

avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, pickled red onions, lemon zest on grilled bread

Maine Lobster Flatbread ... 16

heirloom tomato, Nueske's bacon, vanilla pickled red onion, gruyere, lemon - dill aioli, arugula salad, white balsamic vinaigrette

Grilled Octopus ... 15

pink peppercorn crusted Spanish octopus, smoked feta puree, pickled cannellini beans & carrot, arugula, blistered tomatoes

Crispy Brussel Sprouts ... 10

Nueske's bacon lardons, cured lemon zest, slivered almonds, shredded rosemary goat cheese & English cheddar, warm bacon vin

Ahi Tuna Tartare* ... 15

mango salsa, citrus ponzu, soy caramel, ginger aioli, crispy wontons

Minorcan Seafood Chowder fine herbs garnish ... 7

KIDS ONLY MENU \$8

Grilled or Fried Chicken Tenders

served with choice of French fries or fresh fruit

Classic Belgium Waffle

served with Vermont Maple syrup, whipped cream and fresh fruit

Cheeseburger Sliders

served with choice of French fries or fresh fruit

DESSERTS

Chocolate Amaretti Pie ... 7

chocolate Amaretti ganache, graham cracker & almond crust, raspberry coulis, whipped cream, toasted almonds

Classic Apple Cobbler ... 7

sautéed Gala apples in brown sugar & butter, cinnamon drop dough, vanilla ice cream

Blueberry & White Chocolate Bread Pudding ... 7

brioche bread, pistachios, walnut anglaise, cinnamon sugar

Key Lime Bar ... 7

key lime curd, graham cracker crust, coconut anglaise, candied lime tuile, vanilla whipped cream

Ice Creams or Sorbet ... 5

vanilla or chocolate ice cream, raspberry sorbet

*A 20% gratuity is recommended on all parties of 10 or more.
A \$5 split plate charge applies on all Main Plates.*

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.
* CONSUMING RAW OR UNDER COOKED SEAFOOD, MEAT, POULTRY OR SHELLFISH CAN INCREASE THE RISK OF FOOD RELATED ILLNESS.

BRUNCH PLATES

Seafood Benedict ... 17

2 poached eggs, Maine lobster, fried West Coast oysters, Nueske's bacon, asparagus, Texas Toast rounds, whole grain mustard hollandaise,

Shrimp & Grits ... 16

2 sunny side up eggs, lightly blackened shrimp, stone ground white grits, New Orleans BBQ sauce,

Southern Hash Plate ... 12

2 poached eggs with hollandaise, house made chorizo, fingerling potatoes, sautéed peppers & onions, red eye gravy
Chef suggests adding Shrimp, Steak, Chicken or Mahi

Chicken & Waffles ... 16

buttermilk fried chicken tenders, Belgium waffles, Crystal sauce compound butter, pecan syrup

Paris Brunch Plate ... 14

home baked croissant, 2 poached eggs with gruyere béchamel, whole wheat bread sticks, strawberry jam, sliced apple

SALADS

Lobster Salad Salad ... 19

Maine lobster tossed in lemon dill aioli, heirloom tomatoes, edamame, English cucumber, red onion, artisan lettuce, avocado ranch dressing

Poached Pear & Baby Kale ... 14

white wine poached pear, aged rosemary goat cheese, fennel, dried blueberries, pistachios, carrot, radicchio, sweet onion - garlic vinaigrette

Warm Spinach & Bacon ... 13

baby spinach, bacon lardons, spiced walnuts, warm bacon vinaigrette, topped with melted gruyere and sieved egg

Roasted Beet & Goat Cheese Salad ... 13

with red & gold beets, crumbled goat cheese, candied pecans, orange supremes, bibb lettuce, citrus poppy vinaigrette

Caesar ... 12

grape tomato, herbed garlic loaf croutons, shredded parmesan, chopped romaine, Caesar dressing

add a protein to your Avocado Toast, Salad or Hash Plate:

Seared Local Mahi ... 8

Sautéed Shrimp ... 8

*Pan Roasted Salmon ... 8**

Grilled Chicken Tenders ... 7

*Grilled 8oz Hanger Steak ... 12**

SANDWICHES

includes choice of: Caesar, Pommes Frites, Truffle Frites (+\$1) or Potato Chips

Open-Faced Fried Egg BLT ... 14

sunny side up egg, Nueske's bacon, avocado, bibb lettuce, sliced roma, hot sauce aioli, Texas toast

Oyster Po Boy ... 16

fried oysters, classic remoulade, romaine chiffonade, tomato, hoagie roll

Lobster Roll ... 17

Maine lobster, celery & lemon dill aioli, romaine, romas, top cut brioche roll

Steak Burger* ... 16

house ground steak, cheddar, roasted mushrooms, caramelized onion, romaine, garlic aioli, butter toasted brioche bun

Mahi Sandwich ... 16

lightly blackened and grilled local Mahi, melted cheddar, lemon-caper aioli, roma tomato, romaine, butter toasted brioche