

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

Avocado Cheese Toast ... 12
avocado-cilantro lime spread, burrata-ricotta cheese, heirloom tomatoes, pickled red onions, lemon zest on grilled bread

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

Truffle Parmesan Frites with black garlic aioli ... 6

Minorcan Seafood Chowder fine herbs garnish ... 7

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

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 protein for Avocado Toast, Salad and Hash Plate:

Seared Local Mahi ... 8 **Sautéed Shrimp ... 8**
Pan Roasted Salmon ... 8* **Grilled Chicken Tenders ... 7**
Grilled 8oz Hanger Steak ... 12*

SANDWICHES

choice of side: Caesar, 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

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

MAIN PLATES

Seafood Benedict ... 17
2 poached eggs, Maine lobster, fried West Coast oysters, Nueske's bacon, asparagus, Texas Toast rounds, whole grain mustard hollandaise

Steak and Eggs ... 21
grilled & sliced hanger steak, 2 sunny side up eggs, crispy fingerling potatoes, datil pepper ketchup

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

Maine Lobster Flatbread ... 16
heirloom tomato, Nueske's bacon, vanilla pickled red onion, gruyere, lemon - dill aioli, arugula salad, white balsamic vinaigrette

Grilled Lamb Rack ... 29 half / 39 whole rack
couscous salad with tomato, cucumber, red onion, parsley & mint, charred broccolini, tzatziki sauce, mint demi

Argentinian Red Shrimp Pasta ... 26
grilled sweet red shrimp, bucatini pasta, roasted roma, asparagus, lemon-parsley-white wine butter, parmesan, grilled ciabatta

DESSERTS

Midnight Chocolate Mousse Cake ... 7
chocolate syrup, fresh berries

Carrot Cake ... 7
cream cheese icing, salted caramel drizzle

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

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

*A 20% gratuity is recommended on all parties of 10 or more.
A \$5 split plate charge applies on all Main Plates except the Lamb,
the Lamb Entrée can not be split..*

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.