

Brunch Featured Cocktails

Bloody Mary ... 4 each
Tito's Vodka, house Bloody Mary mix,
pickled vegetable garnish

Mimosa ... 3 each
Veuve De Vernay Champagne,
fresh squeezed orange juice

STARTERS

Truffle Deviled Eggs ... 9

(4) with black truffle egg yolk mousse, tomato - mustard seed jam

Smoked Salmon Plate* ... 12

3oz piece of house smoked Faroe Island Salmon with
lemon - dill aioli, pickled red onion and capers, Texas toast points

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

Basil Shrimp Scampi ... 13

sweet Argentinian red shrimp, basil - garlic compound butter,
white wine, lemon zest, parsley, toasted baguette

Fried Green Tomato Napoleon ... 11

buttermilk soaked & lightly breaded tomatoes stacked with
pimento cheese, pepper jelly sauce, sweet drop peppers

Crispy Brussel Blossoms ... 10

blanched and quick fried Brussels, shaved aged pecorino romano,
cured lemon zest, sundried tomato - bacon broken vinaigrette

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

French Toast

vanilla-brown sugar egg batter, blueberry compote, maple syrup

Cheeseburger Sliders

served with choice of French fries or fresh fruit

DESSERTS

Chocolate Amaretti Pie ... 7

chocolate Amaretti ganache, graham cracker & almond crust, rasp-
berry 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

Crab Benedict ... 16

2 poached eggs, citrus butter poached Chilean red crab, Nueske's bacon,
asparagus, Texas toast rounds, hollandaise

Steak and Eggs ... 21

grilled & sliced Flat Iron steak, 2 sunny side up eggs, parsley butter,
Aleppo dusted hand cut, twice cooked steak fries, datil pepper ketchup

New Orleans Shrimp & Rice ... 17

2 poached eggs, hollandaise, red shrimp with New Orleans BBQ sauce,
grilled andouille, Creole rice with tomato, celery, sautéed peppers & onions

Southwest Skillet ... 15

2 sunny side up eggs, house made chorizo, roasted fingerling potatoes,
pepper & onions, cojita cheese, chipotle aioli, avocado crema
Chef suggests adding shrimp, steak, chicken or mahi

Summer French Toast ... 13

vanilla - brown sugar egg batter, Texas toast, blueberry - lemon compote,
Nueske's bacon, maple syrup

SALADS

Lobster Salad Salad ... 19

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

Watermelon & Feta ... 12

compressed watermelon, cucumber ribbons, pine nuts,
baby arugula, white balsamic - basil vinaigrette, mango puree

Burrata Caprese ... 13

mixed heirloom tomatoes, burrata cheese, fresh basil leaves,
extra virgin olive oil, sea salt, aged balsamic reduction

Roasted Beet & Goat Cheese Salad ... 13

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

Caesar ... 10

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

add a protein to: Avocado Toast, Salad or Southwest Skillet:

Seared Local Mahi ... 8 **Sautéed Argentinian Red Shrimp ... 8**

Pan Roasted Faroe Island Salmon ... 9*

Grilled Chicken Breast ... 8 **Grilled 8oz Flat Iron Steak ... 12***

SANDWICHES

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

Fried Egg BLT ... 15

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

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