

BRUNCH MENU

Weekend Brunch Special

Pick any Two Courses for \$19
Bottomless Bloody Mary or Mimosa \$11

Specialty Cocktails \$10

\$5 with Brunch

Mimosas

Sparkling Wine and Orange Juice

PassionFish Bloody Mary

Vodka & House Bloody Mary Mix

Brunch Sparkler

Prosecco topped with a choice of St. Germain Elderflower,
Pama Pomegranate, or Canton Ginger Liqueur

Michelada

Pacifico, Clamato Juice, Cholula Hot Sauce,
Old Bay Salted Rim

Maple Old Fashioned

Bourbon, Maple Syrup, Fee Brother's Old Fashioned Bitters,
Orange Twist

Breakfast Martini

Vanilla-Infused Vodka, Coffee Liqueur & Half n Half

Drunken Fish

Orange & Raspberry Infused Vodka, Orange & Cranberry
Juice, topped with POM Pomegranate & 7-up

From The Raw Bar

Oysters Fresh Daily*, ½ Dozen - 16
Dozen - 28

Wild Wellfleet Clams*, ½ Dozen - 9

Crab Cocktail - 16

Key Lime Mustard Sauce

Iced Jumbo Prawns - 17

Spicy Atomic Horseradish Cocktail Sauce

Chilled Maine ½ Lobster - AQ

The Big Daddy* - 79

8 Oysters, 8 Clams, 8 Prawns,
Crab Cocktail, Whole Lobster

Mini-Me* - 42

Half order of a Big Daddy

Charbroiled Oysters* - 16

Garlic Butter, Parmesan Cheese,
Warm French Bread

Desserts

Seasonal Crème Brûlée

Almond Biscotti

8

Florida Key Lime "Tart"

Graham Cracker Crust, Toasted Coconut Sorbet

8

Chocolate Mousse Bomb

Praline, Vanilla-Bean Anglaise, Strawberry Coulis

8

Warm Donut Holes

Coffee Bavarian Cream

8

Seasonal Fresh Berries

Chantilly Cream

9

Selection of House-Made Sorbets

7

Chef Owner Jeff Tunks

Executive Chef Chris Clime

Weekend Brunch Special

**Pick any Two Courses for \$19
Bottomless Bloody Mary or Mimosa \$11**

Bread Service

House-Made Cinnamon Sugar Parker House Roll
Apple Butter

Starters

A la Carte \$11

Granola & Greek Yogurt Parfait

Seasonal Fruit Compote

Smoothie of the Day

"Pain Perdu" New Orleans Style French Toast

Pecans, Bananas Foster Sauce

Seafood Crepe

Shrimp & Crab, Holy Trinity, Royal Glaçage

Petrossian Smoked Salmon

Everything Bagel, Traditional Accompaniments

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

Crab & Corn Chowder

Jumbo Lump Crab Meat, Green Onions

Lobster & Butternut Squash Bisque

Fresh Lobster Meat, Toasted Pumpkin Seeds

Roasted Beet Salad

Pipe Dream Farms Goat Cheese, Spiced Pecan Vinaigrette

Classic Caesar Salad

Parmigiano-Reggiano, Fresh Boquerones

Entrees

A la Carte \$16

Classic Eggs Benedict

Canadian Bacon, English Muffin, Hollandaise

Huevos Rancheros

Black Beans, Corn Tortilla, Queso Fresco, Avocado, Spicy XXX Sauce

Skinny Omelette

Egg Whites, Roasted Peppers, Spinach, Mushrooms &
Pipe Dream Farms Goat Cheese

Smoked Great Lakes Whitefish Hash

Yukon Gold Potatoes, Sunny Up Eggs

Brunch Quesadilla

Scrambled Eggs, Chorizo Sausage, Pepper Jack Cheese,
Traditional Condiments

Eggs "Chesapeake"

Poached Eggs, Crab Cakes, Old Bay Hollandaise

Fried Chicken & Waffle

Whipped Butter, Pepper Jelly Maple Syrup

Southern Shrimp & Grits

Holy Trinity, Creamy Cheese Grits, Tasso Ham

Trio of Blackened Fish Tacos

Jicama Slaw, Traditional Accompaniments

Seafood Cobb Salad

Chilled Seafood, Smoked Bacon, Avocado, Blue Cheese,
Louie Dressing

Red Thai Curry + Golden Pineapple

Jasmine Rice, Kaffir Lime

Shrimp

or

Seasonal Vegetables

****Any Raw or Undercooked and Consuming Meats, Poultry,
Seafood or Shellfish May Increase Your Risk of Food Borne
Illness, Especially If You Have Certain Medical Conditions***

Please Let Your Server Know About All Allergies or Food Restrictions

***Our Prices Do Not Reflect Gratuity
We Suggest 20% On Behalf Of Our Service Staff***