



Sunday Brunch

Starters

Creamy Lobster Bisque, *Armagnac Foam* 10

Crispy Fried Calamari and Shrimp, *Smoked Marinara Dipping Sauce* 15

Three Cheese Flatbread 14

*Mozzarella, Cheddar, Jack Cheese, Pomodoro Sauce, Fresh Basil
Mushrooms, Onions, or Peppers +.50 each ~ Sausage, Ham, or Pepperoni +2 each*

Salads

Chicken or *Salmon Caesar 16/20

Grilled or Blackened Chicken or Salmon

Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing

Served with Garlic Herb Bread

Spinach and Roasted Beets 14

Baby Spinach, Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts

Balsamic and Olive Oil Drizzle.

*Add Chicken +6/*Salmon +10*

Cobb 15

Bacon, Egg, Tomato, Blue Cheese, Avocado, Cucumber, Buttermilk Ranch

*Add Chicken +6/*Salmon +10*

Chilled Sesame Crusted *Tuna and Quinoa 24

Sweet Chili Soya Glaze, Pickled Ginger

Sandwiches

Served with Choice of Fries, Fruit or Mango Slaw

*Tuna Taco 16

Seasoned and Seared Yellowfin, Served with Napa Cabbage Slaw, Fresh Guacamole and Salsa

*Gulf Grouper 18

Blackened or Crunchy, Served on a Brioche Roll, Spicy Remoulade

Lobster Salad Roll 18

Lobster, Celery, Red and Green Peppers, Mayo, Served on a Grilled Roll

Grilled Chicken 15

Grilled Chicken Breast, Swiss, Avocado, Lettuce, Tomato, Onion, Ciabatta Roll

*Angus Burger 16

1/2 Pound Chopped Angus Short Rib, Lettuce, Tomato, Onion, Brioche Roll

Cheese or Bacon +1 each

Vegetarian Burger Available (plant based substitute)

Brunch Entrées on Reverse Side



Entrées

Avocado Toast 16

*Toasted Whole Grain Bread, Sliced Avocado, EVOO drizzle, Lemon Juice, Fresh Cilantro
Served with a Sunny-Side Up Egg*

Belgian Waffle 16

*Large Waffle with Fresh Berry Compote, Lemon-Vanilla Whipped Cream
Fresh Fruit and Berries*

*Bagel with Smoked *Salmon and Boursin 18*

*Toasted Bagel Served with North Atlantic Smoked Salmon, Boursin Cheese,
Tomato, Red Onion and Capers, Fresh Fruit and Berries*

**Eggs Benedict 18*

*Two Poached Eggs, Canadian Bacon on a Toasted English Muffin, Topped with Hollandaise Sauce
Fresh Fruit and Berries*

**Crab Cake Benedict 22*

*Two Poached Eggs, Jumbo Lump Crab Cake and Tomato on a Toasted English Muffin
Topped with Hollandaise Sauce, Fresh Fruit and Berries*

Shrimp and Grits 22

*Barbequed Butter Shrimp, Sautéed in White Wine, Cream, Fresh Parsley and Minced Garlic Clove
Smoked Gouda Grits with Andouille Sausage*

**Scallops and Risotto 26*

*Duo of Seared Jumbo Sea Scallops, Served over Risotto
Topped with Creamy Lobster Butter Sauce and Chives, Grilled Jumbo Asparagus Spears*

Chicken and Couscous 20

*Grilled Boneless, Skinless Chicken Breast, Cilantro Beurre Blanc
Served over Roasted Vegetable Couscous*

**Steak and Eggs 25*

*6 oz. Choice Top Sirloin, Two Eggs Cooked any Style
Served with Fried Potatoes and Grilled Jumbo Asparagus Spears*

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness
A 20% gratuity may be added to the check for parties of six or more*