

Brunch

Starters

Creamy Lobster Bisque, Armagnac Foam 12

Crispy Fried Calamari and Shrimp, Boom Boom Sauce 16

Chicken Quesadilla 16

Tri-colored Peppers, Onions, Pepperjack Cheese, Sour Cream and Salsa Served on the Side

Three Cheese Flatbread 15

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 18/21

Grilled or Blackened Chicken or Salmon

Crisp Romaine Hearts, Shaved Parmesan, Creamy Caesar Dressing, Herbed Baguette

Spinach and Roasted Beets 16

Baby Spinach, Fresh Roasted Red and Yellow Beets, Goat Cheese, Candied Walnuts
Balsamic and Olive Oil Drizzle, Herbed Baguette

Add Chicken +7/Salmon +10

Cobb 17

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

Add Chicken +7/Salmon +10

Chilled Sesame Crusted Tuna and Quinoa 25
Sweet Chili Soya Glaze, Pickled Ginger

Sandwiches

Served with Choice of Fries, Fruit or Mango Slaw

*Tuna Taco 18

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

*Gulf Grouper 22

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

Lobster Salad Roll 18

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

Grilled Chicken 16

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

*Angus Burger 17

1/2 Pound Chopped Angus Short Rib, Lettuce, Tomato, Onion, Brioche Roll Cheese or Bacon +1 each

Vegetarian Burger Available (plant based substitute)

Entrées on Reverse Side



Brunch

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

Smoked Salmon Flatbread 20

North Atlantic Smoked Salmon, Cream Cheese, Tomato, Red Onion, Capers, Arugula

*Eggs Benedict 18

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

*Crab Cake Benedict 26

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

Huevos Rancheros 20

Two Sunny Eggs over Re-fried Beans with Onion and Spinach, Ranchero Sauce, Shredded Jack Cheese Chopped Green Onions, Fried Corn Tortilla

Shrimp and Grits 22

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

*Argentina Steak and Huevos 26

Choice Top Sirloin with Chimichurri Sauce, Two Eggs Cooked any Style

Broiled Tomato with Parmesan Gratinée

*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