

BRUNCH MENU
A La Carte Options

Specialty Cocktails

\$10 a la Carte

\$5 with Brunch Deal

\$2 Bloody Marys or \$2 Mimosas with Brunch Deal

Mimosa

Orange Juice, Prosecco

PassionFish Bloody Mary

Vodka & Bloody Mary Mix, Spicy Horseradish, Old Bay Rim

Bellini

Peach, Passionfruit, Mango or Strawberry
Finished with Prosecco on Tap

Michelada

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

Ruby Slipper

Strawberry Liqueur, Gosling's Ginger Beer, Strawberry
Puree, Finished with Prosecco on Tap

Breakfast Martini

Vanilla-Infused Vodka, Coffee Liqueur & Half & 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 - 14

Wild Wellfleet Clams*, ½ Dozen - 9

Iced Jumbo Prawns - 17

Spicy Atomic Horseradish Cocktail Sauce

Chilled Maine ½ Lobster - MP

The Big Daddy* - 79

8 Oysters, 8 Clams, 8 Prawns, Stone Crab Claw,
Whole Lobster

Mini-Me* - 42

Half order of a Big Daddy

Fresh Catch

Grilled a la Plancha

Extra Virgin Olive Oil, Lemon, Sea Salt
Choice of One Accompanying Sauce + One Side

Char-Grilled Salmon – Bergen, Norway – 28

Jumbo Lump Crab Cakes – Cambridge, Maryland – 38

Red Rainbow Trout – Snake River, Idaho – 28

Sauce Selections:

Salsa Verde, Romesco, Red Thai Curry,
Lemon Beurre Blanc, Classic Tartar

Sides – 6

Brussels Sprouts with Chili Nam Plam

Sugar Snap Peas

Szechuan Eggplant

Button Mushrooms

Haricots Vert with Almonds

Boardwalk Bucket of French Fries

Jasmine Rice, Red Thai Curry

Sweet Potato Fries

Simple Green Salad

Chef | Owner Jeff Tunks

Executive Chef | Christopher Clime

Chef de Cuisine | Christopher Smith

Sunday Brunch Special

Pick any Two Courses for \$19

\$2 Bloody Mary or Mimosa

\$5 Specialty Cocktails

Sharing is Not Permitted with Sunday Brunch Special

Bread Service

House Made Cinnamon Sugar Parker House Rolls
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 Glacage

Petrossian Smoked Salmon

Everything Bagel, Traditional Accompaniments

Iced Vegetable Crudités

Fresh Buttermilk Ranch

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, Spiced Pepitas, Pumpkin Oil

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 Omelet

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

Smoked Great Lakes Whitefish Hash

Yukon Gold Potatoes, Sunny Up Eggs

Eggs "Chesapeake"

Poached Eggs, Crab Cakes, Old Bay Hollandaise

Brunch Quesadilla

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

Char-Grilled Steak and Eggs*

Poached Eggs, Sauce Béarnaise, Toasted English Muffin

Fried Chicken & Waffle

Whipped Butter, Pepper Jelly Maple Syrup

Southern Shrimp & Grits

Holy Trinity, Creamy Grits, Tasso Ham

Louisiana Seafood Gumbo

Crab, Shrimp, Crawfish, Oysters, Andouille Sausage, Mahatma Rice

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

Dessert

Please select any dessert from our full Dessert Menu

****These Are 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