



**Winter Restaurant Week
Sunday Brunch
January 28, 2024**

\$35

***Includes your choice of an appetizer,
entrée and dessert listed below.***

APPETIZER SELECTIONS (Choose One)

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerones, Garlic Croutons

Yellowfin Tuna Crudo Spoons*

Navel Orange Supremes, Serrano Chili, Ponzu

Butternut Squash Lobster Bisque

Brown Butter Maine Lobster, Pumpkin Seeds

Spicy Salmon Sushi Roll*

Cucumber, Dynamite Sauce

Crab & Shrimp Crispy Spring Rolls

Vietnamese Chile Nuoc Cham Dipping Sauce

Garden Vegetable Summer Rolls

Vermicelli Noodles, Spicy Thai Peanut Sauce

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

'Pain Perdu' New Orleans Style French Toast

Pineapple, Rum Caramel, Toasted Pecans

Seafood Crepe Gratin Shrimp & Crab

Holy Trinity, Royal Glacage

BRUNCH ENTRÉE SELECTIONS (Choose One)

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin,
Old Bay Hollandaise

Cajun Omelette

Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese

Huevos Rancheros

Black Beans, Crisp Corn Tortilla, Over Medium Eggs,
Avocado, XXX Sauce

Fried Chicken & Waffles

Whipped Butter, Chili Pepper Maple Syrup

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Shrimp & Red Thai Curry

Golden Pineapple, Jasmine Rice

Simply Grilled Arctic Char

Choice of Side and Sauce

DESSERT SELECTIONS (Choose One)

Florida Key Lime "Tart"

Graham Cracker Crust

Chocolate Mousse Bomb

Hazelnut Crunch

Tres Leches Crème Brulée

Cajeta Churro, Canela Sugar

White Chocolate Bread Pudding

Vanilla Anglaise, Salted Caramel, Chantilly Cream

Please, No Substitutions or Sharing.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

