

11AM – 2:30PM Live Jazz starts at 11:30 Three Course Menu - \$45 per person Includes your choice of an appetizer, entrée and dessert listed below.

Appetizers - choose one

#### Simple Green Salad

Champagne Vinaigrette

### **Blue Crab & Corn Chowder**

Jumbo Lump Crab, Green Onions

#### Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

## Joe Versus the Volcano Roll\*

Shrimp Tempura, Avocado, Flame Torched Spicy Tuna, Hot Lava Sauce

#### Classic Peruvian Style Ceviche\*

Habanero, Red Onion, Fresh Lime, Cancha Corn

## 'Pain Perdu' New Orleans Style French Toast

Banana, Rum Caramel, Toasted Pecans

## Seafood Crêpe Gratin with Shrimp & Crab

Holy Trinity, Royal Glacage

### **Bananas Foster Pancakes**

Caramelized Bananas, Brown Sugar Maple Syrup, Powdered Sugar

# Brunch Entrées - choose one

#### **Classic Eggs Benedict**

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

## Scottish Smoked Salmon Benedict

Poached Hen Eggs, Potato Hash, Dill Hollandaise

## **Crab Cake Benedict**

Poached Hen Eggs, Sourdough Muffins, J.O. Hollandaise, Potato Hash

## Cajun Omelette

Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese

### Blue Crab Hash

Poached Farm Eggs, Smoked Bacon, Hollandaise, Brabant Potatoes

## **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

## Louisiana Crawfish Étouffée

Mahatma Long Grain Rice

#### **Eggs Sardou**

Crispy Artichoke Hearts, Wilted Garlic Spinach, Cajun Sweet Potatoes, Herbsaint Hollandaise

## **Snapper Almandine**

Haricot Vert, Potato Purée, Citrus Brown Butter

Desserts - choose one

Florida Key Lime "Tart"

Graham Cracker Crust

**French Market Beignets** 

Chickory Coffee Cream

### **Chocolate Mousse Bomb**

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

# Brunch Cockfails \$3

## **Bloody Mary**

Vodka & House Bloody Mary Mix

#### Mimosa

Prosecco and Orange Juice

#### Bellini

Peach, Passionfruit, Mango, or Strawberry finished with Prosecco

# Raw Bar Specials \$15

## Half Dozen Spiced Gulf Shrimp

Atomic Horseradish Cocktail Sauce

## Half Dozen Oysters on the Half Shell

Local Virginia Oysters/PEI Oysters

# Juice Bar

Natalie's Orchard Fresh Squeezed Orange Juice / \$6

Natalie's Orchard Fresh Squeezed Lemonade / \$6

#### Purple Haze / \$8

White Grape and Pomegranate Juice, Sugar Rim

## PassionFish Punch / \$8

Orange, Cranberry, Pomegranate Juice with a Splash of 7Up

## Cherry Up / \$8

House Cherry Juice with Mint and House Limeade

# Specialty Brunch Cockfails

## Bermuda Rum Swizzle / 12

Silver Rum, Goslings Black Seal, Pineapple & Orange Juice

## Big Daddy Mary / 21

Double Shot Vodka, House-Made Bloody Mary Mix, Old Bay Rim, Garnished with Jumbo Shrimp Cocktail, Thick

Sliced Bacon, Traditional Accompaniments

## St. Greyhound / 12

Vodka, St. Germain Liqueur, Mango Purée, and Grapefruit Juice

#### An Apple a Day / 13

Smirnoff Green Apple Vodka, Dubonnet Blanc, Grapefruit Juice

# Passion Fish Infusions

## White Cosmo / 15

Pear Infused Vodka, Orange Liqueur, Lemon Juice, White Cranberry & White Glitter

## Caliente Margarita / 15

Jalapeño Infused Tequila, Triple Sec, House-Made Sour Mix, Fresh Lime Wedge, Salt & Tajin Rim

### Smoked Manhattan / 15

Hickory-Smoked Bourbon, Angostura Bitters, Orange Peel, Luxardo Cherrv

## Apple Cinnamonita / 15

Infused Apple Cinnamon Tequila with Fresh Lime Juice & Cinnamon
Sugar Rim

Draft & Bottled Beer

Ask your server for our seasonal collection of your favorite brews.

\$3 Brunch Cocktails are offered with the purchase of the three-course brunch or an entrée.