



Brunch Menu

Starters

Oysters <i>(Atlantic & Pacific) (gf)</i>	Three 12	Six 22
Premium Oysters <i>(Kumamoto)</i>	Three 16	Six 29
Oysters Rockefeller <i>Baked Oysters, Creamy Spinach, Parmesan Cheese & Panko</i>	Four 16	
White Cheddar Cornbread <i>Spiced Honey, Chili Honey Butter & Smoked Sea Salt</i>		11
Orange Cranberry Scones <i>House-Made Scones, Honey Butter & Orange Cream Cheese Icing</i>		13
Smoked Salmon Brie <i>Smoked Salmon, Capers, Honey, Caramelized Shallots & Crostinis</i>		22
Coconut Prawns <i>Four Coconut Crusted Prawns, Pineapple & Mandarin Salsa</i>		18

Entrees

Filet Mignon & Crab Cake <i>4oz Filet, Salt & Fin Crab Cake, Poached Egg, Bearnaise, Fried Leeks & Asparagus</i>	36
Lobster Eggs Benedicts <i>Lobster Claw Meat, Hollandaise, Poached Egg, Asparagus & an English Muffin</i>	36
Belgium Waffle & Coconut Prawns <i>House-Made Waffles, Brandy Syrup, Spiced Butter, Coconut Prawns, Hazelnut Cream & Fresh Berries</i>	25
Lobster Roll <i>Creamy Lobster Salad with Onions, Celery, Dill, Chives, House Fries, Lobster Butter & a Brioche Roll</i>	36
Crab Po'boy <i>Cornmeal Crusted Soft Shell Crab, Dijonnaise, Pickled Daikon & Carrots, Cilantro Salad, House Fries & a Brioche Roll</i>	22
Poached Shrimp & Avocado Toast <i>Butter Poached Shrimp, Asiago Toast, Avocado Mousse, Basil Oil, Bruschetta Tomatoes & Pepper Coulis</i>	23
Smoked Salmon BLT Toast <i>Smoked Salmon, Crispy Pancetta, Egg Sunny Side Up, Marinated Heirloom Tomatoes, Pesto, Walnut Cranberry Toast & Pickled Onions</i>	26
Eggs Florentine <i>Poached Egg, Sautéed Garlic Spinach, Marinated Heirloom Tomatoes, English Muffin, Hollandaise & Asparagus</i>	24

Menu subject to change. Gratuities and local applicable taxes not included in price. For parties of 6 or more a 21% gratuity will be added. \$6 split charge per item. If you have a food allergy, please speak to the chef, manager, or your server. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sides

Asparagus	7
Smoked Salmon	15
Fruit	7
Two Eggs your Choice	4
Side of Toast	3
Belguim Waffle	8
Roasted Fingerling Potatoes	5
Side of Mushrooms	8

Desserts

Cinnamon Berry Crêpes <i>Cinnamon Crêpes, Cognatic Berry Coulis, Fresh Berries & Banana Custard</i>	12
Crème Brûlée <i>Banana Custard, Caramelized Sugar & Fresh Berries</i>	11
Chocolate Torte <i>Grand Cru Mousse, Raspberry Coulis & Fresh Berries</i>	13
Gelato & Sorbet (3 scoops) <i>Gelato: Vanilla, Chocolate, Salted Caramel & Pistachio Sorbet: Raspberry & Mango</i>	9

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