

MOTHER'S DAY BRUNCH MENU

ENTREES

8OZ STEAK & EGGS 21.95

GRILLED NEW YORK STRIP, EGGS ANY STYLE, HOME FRIES

LOBSTER ASPARAGUS QUICHE 24.95

*SERVED CRUSTLESS WITH MUSHROOM, POTATO, SUN DRIED TOMATO
AND CHEDDAR/JACK BLEND, ARUGULA & STRAWBERRY SALAD*

CRABCAKE EGGS BENEDICT 22.95

TWO EGGS OVER ENGLISH MUFFIN, & HOLLANDAISE

BELGIUM WAFFLES 12.95

FRESH SEASONAL BERRIES WITH WHIPPED CREAM

HERB GRILLED CHICKEN W/ FRESH PASTA 23.95

*FREE RANGE MEDALLIONS SERVED OVER SPINACH & SEMOLINA
TAGLIATELLE WITH HEIRLOOM TOMATO, ZUCCHINI & BACON, SIMMERED
IN SAFFRON BUTTER BROTH*

ASIAN STEAK & AVOCADO SALAD 21.95

*GRILLED AVOCADO, TERIYAKI MARINATED FLANK STEAK,
SESAME GINGER SALAD, BEEF DUMPLINGS*

**FAROE ISLAND CITRUS GLAZED GRILLED SALMON
FILLET 26.95**

*MARBLE POTATOES, SPAGHETTI SQUASH, TOPPED W/ BABY SPINACH & HOT PANKO
CRUNCH*

DARK BEER BRAISED BONELESS SHORT RIB 28.95

MARBLE POTATOES, ASPARAGUS, FRIZZLED ONIONS

CAST IRON LUMP CRABCAKES 27.95

HOUSEMADE SRIRACHA SAUCE

LEMON PEPPER SWORDFISH \$26.95

W/ CLAMS, BROCCOLI RABE, WHITE BEANS, GARLIC, POTATO

CARIBBEAN PORK TENDERLOIN 24.95

*JERK MARINATED PORK, PLANTAIN, SWEET POTATO, ZUCCHINI, ONION,
SPICY MANGO CHUTNEY*

LOBSTER ROLL 25.95

TOASTED GARLIC ROLL, OLD BAY CHIPS, SLAW

MOTHER'S DAY BRUNCH MENU

BLOODY MARY'S

ULTIMATE \$14

*KETEL ONE VODKA, GARDEN FRESH FLAVORS,
PEPPERCORN BACON AND SHRIMP*

PEPPADEW SRIRACHA \$12

*TITO'S VODKA, AROMATIC, SLIGHTLY SWEET IMPORTED
PEPPERS THAT GIVES THIS ITS UNIQUELY DELICIOUS
FLAVOR, COMBINED WITH SPICEY SRIRACHA,
HORSERADISH AND FRESH LIME JUICE*

CUCUMBER DILL \$12

*CUCUMBER VODKA, GARDEN FRESH FLAVORS
OF JUST PICKED CUCUMBERS, DILL, A DASH OF
HORSERADISH, TOMATO, AND SPICES*

SPICY HABANERO \$12

*TANTEO HABANERO TEQUILA SHOULDERS OUT VODKA IN
THIS SOUTH-OF-THE-BORDER CLASSIC. LACED WITH
TWO BRANDS OF HOT SAUCE, THIS BLOODY MARY
GAINS EXTRA KICK FROM A HEFTY DOSE OF HORSERADISH*

PEARL CLASSIC \$10

*TITO'S VODKA, A GOOD AMOUNT OF FRESH SQUEEZED
LEMON JUICE, AND JUST THE RIGHT AMOUNT OF
ZESTY SEASONINGS*

*

APPETIZERS

PANKO CRUSTED GOAT CHEESE SPINACH SALAD 9.95

*GOLDEN BEETS, RADICCHIO, SHAVED RED ONION, GRAPE TOMATOES,
CANDIED PECANS, RASPBERRY POPPYSEED DRESSING*

LOBSTER BISQUE 11.95

FRESH TARRAGON & PORT WINE

OYSTER POINT BURRATA & TOMATO 16.95

FIG, OLIVES, CAPERS, ZUCCHINI, BASIL OIL, BALSAMIC REDUCTION

SHRIMP FRY 16.95

*COLOSSAL HAND BREADED SHRIMP
W/ GARLIC SAUCE SIMMERED W/ LEEKS AND CAPERS*

OYSTER POINT BAKED OYSTERS 17.95

SPINACH, BACON, GARLIC, LEEK, HAVARTI CREAM

KALE DUMPLINGS 12.95

W/ TERIYAKI SAUCE

RAW BAR

OYSTERS 3.5 EACH CLAMS 1.75 EACH SHRIMP 5.95 EACH