

Brunch

BREAKFAST



YOGURT BOWL — 9

Greek Yogurt, Granola, Honey Pot, Fresh Berries

AVOCADO TOAST — 17

Grilled Sourdough, Smashed Avocado, Two Poached Eggs, Chili Flakes
Add Bacon +2

SKILLET HASH — 18

Baked Eggs, Chef's Daily Hash, Smoked Chilies

TOFU SCRAMBLE TACOS — 17

Roasted Veg, Pineapple Chili Salsa

BIG BREAKIE — 19

Two Eggs (Poached, Fried, Scrambled), Slow Roasted Tomatoes, Portabello Mushrooms, Baby Spinach

Add Bacon +2 Add Egg Whites +2

SIDES

BACON — 7

FRENCH FRIES — 7

PORTABELLO MUSHROOMS — 7

SMASHED AVOCADO — 7



SEAFOOD TOWERS

SMALL* — 90

Oysters, Poached Shrimp, Mussels, Clams, King Crab Legs

LARGE* — 130

Oysters, Poached Shrimp, Mussels, Clams, King Crab Legs, Whole Lobster

EAST COAST OYSTERS*

Cocktail, Lemon, Mignonette

½ Dozen — 21 1 Dozen — 42

LUNCH

LOBSTER ROLL — 30

Old Bay, Green Onion, Celery, House Fries

MARKET GREENS — 15

Seasonal Greens, Market Veg, Vinaigrette

GRILLED CHEESE — 21

White Cheddar, Gruyere, Truffled Mushrooms

SURF BURGER & FRIES — 24

Lettuce, Tomato, Onion, Bacon Mayonnaise

BURRATA SALAD — 16

Heirloom Tomato, Radish, Shiso

CRAB TOAST — 18

Chilies, Fennel

FISH TACOS — 27

Cabbage Slaw, Pickled Veg, Chili Lime Aioli



Executive Chef Robert Sieber

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.