

## BUBBLES n' BRUNCH

one bottle of champagne, all of the "mixers" - orange juice, white peach purée + strawberries

42 | serves 2-4



## TODAY... WE BRUNCH

two hours all-you-can drink mimosas, champagne, bloody marys + draft beer

20 | per person†

## APPETIZERS

EAST COAST OYSTERS*κ	one dozen shucked to order, served on the half-shell (half-dozen- 18 )	36
LITTLENECK CLAMS*κ	served raw on the half-shell (dozen)	19
STREET TACOS*κ	fried cod, chipotle aioli, cotija, jalapeño	13
RHODE ISLAND CALAMARI	garlic, cherry peppers, lemon aioli	15
GRILLED ROSEMARY FOCACCIA	olives + toasted marcona almonds	4
LOADED FRIES*κ	braised short rib, cheese sauce, cotija, bacon, scallions (substitute lobster+ 17)	19
JUMBO LUMP CRAB CAKE*	broiled Maryland blue crab, mustard aioli, field greens	MP
SHRIMP COCKTAIL*κ	cocktail sauce, rémoulade, horseradish, lemon	19
BANG BANG CAULIFLOWER	tempura, general tso's sauce, sesame	15

## SALADS + BISQUE

SIGNATURE LOBSTER BISQUE	butter-poached lobster, sherry, cream, croutons	13
CHOP-CHOP SALAD*κ	romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette	15
CLASSIC CAESAR*κ	entrée size, romaine, reggiano, crouton (small size- 6)	11
FIELD GREENS SALAD*κ	entrée size, tomato, cucumber, balsamic vinaigrette (small size- 5)	9

## ENTRÉES

AHI TUNA BURGER*κ	brioche bun, served rare, roasted red pepper aioli, cole slaw, home fries	20
LOBSTER ROLL*κ	brioche roll, home fries, cole slaw, pickles (hot buttered or cold with mayo)	26
SHORT RIB GRILLED CHEESE*	brioche bread, fried egg, cheddar, home fries, pickles	17
FRIED FISH SANDWICH*	brioche bun, lettuce, tomato, tartar, home fries, cole slaw	13
BRUNCH CHEESEBURGER*κ	brioche bun, bacon, fried egg, home fries, cole slaw	17

CINNAMON FRENCH TOAST	Frosted Flakes crust, maple syrup, whipped cream	13
EGGS BENEDICT*κ	salmon or ham, rosemary focaccia, hollandaise, home fries	17
LOBSTER OMELETTE*κ	goat cheese, bacon, lobster cream sauce, home fries, brioche toast	26
BRUNCH SALMON*κ	two poached eggs, wilted spinach, hollandaise, brioche toast	19
FISH + CHIPS κ	hand-trimmed Atlantic cod, tartar, home fries, cole slaw (κ + 2)	16
HAM + CHEDDAR OMELETTE*κ	home fries, brioche toast	14
VEGGIE OMELETTE*κ	goat cheese, peppers, tomato, onions, home fries, brioche toast	13
BLUE PLATE SPECIAL*κ	two eggs, bacon, sausage, home fries, brioche toast	13
SHORT RIB HASH*κ	two eggs, braised short rib, potatoes, peppers, pan jus, home fries	18
CHICKEN + WAFFLES	buttermilk fried chicken, two eggs, chili maple butter	17
FILET MIGNON + TWO EGGS*κ	char-broiled, 8oz PRIME, hollandaise, home fries, brioche toast	34

~ We do not recommend and will respectfully not guarantee steaks ordered 'medium well' or above

## ADD - ONS

TWO JUMBO SHRIMP*κ	15	TWO JUMBO SCALLOPS*κ	18	7oz GRILLED SALMON*κ	12
GRILLED CHICKEN*κ	7	4oz GRILLED TENDERLOIN*κ	16	6oz LOBSTER TAIL*κ	19

## SIDES

APPLEWOOD BACON*κ	4	GRILLED SAUSAGE *κ	5	HAND-CARVED MAPLE HAM*κ	6
TABBOULEH	6	HOME FRIES*	7	SEASONAL VEGETABLE*κ	6
		SPINACH*κ	6		

We take pride in preparing our food from scratch every day and only serving fresh, not frozen fish. Some items will have limited availability and we respectfully cannot guarantee steaks prepared 'medium well' or above. We are concerned for your well-being. If you have any allergies please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. \*Item is or can be prepared without gluten. κ-Item is or can be prepared keto-friendly. †Only available with a purchase of an entrée. Please enjoy your time with us. Bon Appétit!