

Bubbles n' Brunch

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

46 | serves 2-4



Today... We Brunch

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

29 | per person†

APPETIZERS

EAST COAST OYSTERS (GF) (K) one dozen shucked to order, on the half-shell (half-dozen 20)	38
SIGNATURE LOBSTER BISQUE butter-poached lobster, sherry, cream, croutons	16
NEW ENGLAND CLAM CHOWDER Island Creek clams, bacon, potatoes, grilled focaccia	16
WAFFLE SUNDAY warm Belgian Liège waffle, Gifford's vanilla ice cream, cinnamon sugar glaze, whipped cream	14
STREET TACOS (GF) (K) fried Atlantic cod, chipotle aioli, cotija, jalapeño	14
RHODE ISLAND CALAMARI cherry peppers, marinara, lemon	16
ROASTED GARLIC + BLACK BEAN HUMMUS served with tzatziki, olive oil, grilled focaccia	13
LOADED KENNEBEC FRIES seared tenderloin, cheese sauce, bacon, scallion (sub lobster MP)	21
JUMBO LUMP CRAB CAKE (GF) (K) 6oz broiled Maryland blue crab, Pommery mustard sauce, field greens	24
COLOSSAL SHRIMP COCKTAIL (GF) (K) cocktail sauce, rémoulade, horseradish, lemon	26
BANG BANG CAULIFLOWER tempura, General Tso's sauce, sesame	16

SALADS

ASIAN SHRIMP SALAD (GF) (K) colossal chilled shrimp, romaine, field greens, carrot, pickled red onion, tomato, scallion, peanut sauce, Asian sesame dressing (half 13)	19
CHOP CHOP (GF) (K) romaine, bacon, tomato, feta, olive, cucumber, chickpea, red wine vinaigrette (half 11)	16
CLASSIC CAESAR (GF) (K) romaine, grana padano, croutons (half 5)	12
FIELD GREENS (GF) (K) tomato, cucumber, balsamic vinaigrette (small size 4)	10

ENTRÉES

AHI TUNA BURGER (GF) (K) brioche bun, served rare, red pepper aioli, spicy cole slaw, three potato salad (GF+2)	25
LOBSTER ROLL (GF) (K) brioche roll, three potato salad, spicy cole slaw, pickles (hot buttered or cold with mayo) (GF+2)	MP
CRAB CAKE SANDWICH (GF) (K) brioche bun, field greens, tomato, Pommery mustard sauce, three potato salad (GF+2)	24
FRIED FISH SANDWICH (GF) (K) brioche bun, lettuce, tomato, tartar, three potato salad, spicy cole slaw (GF+2)	15
BRUNCH BURGER (GF) (K) brioche bun, bacon, fried egg, three potato salad, spicy cole slaw, pickles (GF+2)	19
CINNAMON FRENCH TOAST (GF) (K) Frosted Flakes crust, maple syrup, whipped cream	15
EGGS BENEDICT (GF) (K) salmon, ham, or tenderloin, grilled focaccia, hollandaise, crispy potatoes	18
LOBSTER OMELETTE Boursin cream, bacon, lobster cream sauce, crispy potatoes, brioche toast	33
BRUNCH SALMON (GF) (K) two poached eggs, hollandaise, braised greens, brioche toast	23
FISH + CHIPS (GF) (K) hand-trimmed Atlantic cod, tartar, kennebec fries, cole slaw (K+4)	23
HAM + CHEDDAR OMELETTE crispy potatoes, brioche toast	16
VEGGIE OMELETTE (GF) (K) Boursin cream, pepper, tomato, onion, crispy potatoes, brioche toast	16
BLUE PLATE SPECIAL two eggs, bacon, house-made sausage, crispy potatoes, brioche toast	16
CORNED BEEF HASH (GF) (K) two eggs, braised corned beef, potatoes, pepper, onion, brioche toast	20
CHICKEN + WAFFLES buttermilk fried chicken, two eggs, maple chili butter	21
LOBSTER MAC + CHEESE campanelle pasta, signature cheese blend, bacon, buttered crumbs, poached egg	MP
STEAK TIPS + EGGS (GF) (K) 8oz char-broiled, hollandaise, crispy potatoes, brioche toast	34

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

ADD-ONS + SIDES

APPLEWOOD BACON (GF) (K) 5	HOUSE-MADE SAUSAGE (GF) (K) 6	CORNED BEEF HASH (GF) 12
CRISPY POTATOES (GF) 7	BRIOCHE TOAST (GF) 4	BELGIAN LIÈGE WAFFLE 4
FRENCH TOAST 5	TWO COLOSSAL SHRIMP (GF) (K) 18	TWO JUMBO SCALLOPS (GF) (K) 20
4OZ GRILLED SALMON (GF) (K) 14	GRILLED CHICKEN (GF) (K) 9	4OZ GRILLED TENDERLOIN (GF) (K) 18
4OZ BROILED CRAB CAKE (GF) (K) 17	BRAISED GREENS (GF) (K) 6	KENNEBEC FRIES 6 (loaded +3)
MAC + CHEESE 13		

Out of consideration for other guests who are waiting, we may ask for your table once you've finished enjoying your meal.