



Brunch Selections

11AM – 2:30PM Live Jazz starts at 11:30

Three Course Menu - \$45 per person Includes your choice of an appetizer, entrée and dessert listed below.

APPETIZERS (Choose One)

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

Butternut Squash Lobster Bisque

Maine Lobster, Jumbo Lump Crab, Creole Pumpkin Seeds

Spicy Crawfish Sushi Roll

Cucumber, Dynamite Sauce

Classic Peruvian Style Ceviche*

Habanero, Red Onion, Fresh Lime, Cancha Corn

‘Pain Perdu’ New Orleans Style French Toast

Pineapple, Rum Caramel, Toasted Pecans

Seafood Crêpe Gratin with Shrimp & Crab

Holy Trinity, Royal Glacage

BRUNCH ENTRÉE (Choose One)

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin, Old Bay Hollandaise

Cajun Omelette

Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese

Blue Crab Hash

Poached Farm Eggs, Smoked Bacon, Hollandaise, Brabant Potatoes

Huevos Rancheros

Black Beans, Crisp Corn Tortilla, Over Medium Eggs, Avocado, XXX Sauce

Fried Chicken & Waffles

Whipped Butter, Chili Pepper Maple Syrup

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Louisiana Crawfish Étouffée

Mahatma Long Grain Rice

Red Velvet Pancakes

Strawberry Chambord Syrup, Chantilly Cream

Eggs Sardou

Crispy Artichoke Hearts, Wilted Garlic Spinach, Cajun Sweet Potatoes, Herbsaint Hollandaise

Pecan Crusted Redfish Plaquemines

Yukon Gold Potato Purée, Haricot Vert, Citrus Brown Butter

DESSERTS (Choose One)

Florida Key Lime “Tart”

Graham Cracker Crust

French Market Beignets

Chickory Coffee Cream

Praline Caramel Bread Pudding

Spiced Almonds, Tahitian Vanilla Chantilly Cream

Brunch Cocktails

Big Easy Bloody Mary / 7

Vodka & House Bloody Mary Mix

Mimosa / 7

Prosecco and Orange Juice

Bellini / 7

Peach, Passionfruit, Mango, or Strawberry finished with Prosecco

Rock You Like A Hurricane / 12

White and Dark Rum, Hurricane Mix, Orange and Chery Garnish

N’Awlins Sazerac / 12

Bulleit Rye, Absinthe, Peychaud’s Bitters, Sugar, Lemon Peer Garnish

Pimm’s On The Bayou / 12

Pimm’s, Lemon Juice, Ginger Ale, Cucumber, Mint & Strawberry Garnish



Raw Bar Specials \$15

Half Dozen Spiced Gulf Shrimp

Atomic Horseradish Cocktail Sauce

Half Dozen Oysters on the Half Shell

Local Virginia Oysters/PEI Oysters

Juice Bar \$6

Natalie's Orchard Fresh Squeezed Orange Juice

Natalie's Orchard Fresh Squeezed Lemonade

Purple Haze

White Grape and Pomegranate Juice, Sugar Rim

PassionFish Punch

Orange, Cranberry, Pomegranate Juice with a Splash of 7Up

Cheeri Up

House Cherry Juice with Mint and House Limeade

Specialty Brunch Cocktails

Bermuda Rum Swizzle / 12

Silver Rum, Goslings Black Seal, Pineapple & Orange Juice

Big Daddy Mary / 21

Double Shot Vodka, House-Made Bloody Mary Mix, Old Bay Rim, Garnished with Jumbo Shrimp Cocktail, Thick Sliced Bacon, with Traditional Accompaniments

St. Greyhound / 12

Vodka, St. Germain Liqueur, Mango Purée, and Grapefruit Juice

An Apple a Day / 13

Smirnoff Green Apple Vodka, Dubonnet Blanc, Grapefruit Juice

PassionFish Infusions

White Cosmo / 15

Pear Infused Vodka, Orange Liqueur, Lemon Juice, White Cranberry & White Glitter

Caliente Margarita / 13

Jalapeño Infused Tequila, Triple Sec, House-Made Sour Mix, Fresh Lime Wedge, Salt & Tajin Rim

Smoked Manhattan / 14

Hickory-Smoked Bourbon, Angostura Bitters, Orange Peel, Luxardo Cherry

Apple Cinnamonita / 15

Infused Apple Cinnamon Tequila with Fresh Lime Juice & Cinnamon Sugar Rim

Draft & Bottled Beer

Ask your server for our seasonal collection of your favorite brews.

Please, No Substitutions or Sharing.
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.