



## Brunch Menu

**11AM – 2:30PM Every Sunday**

**Three Course Menu - \$35 per person Includes your choice of an appetizer, entrée and dessert listed below.**

### APPETIZER SELECTIONS (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*

**Yellowfin Tuna Crudo Spoons\***

*Navel Orange Supremes, Serrano Chili, Ponzu*

**Spicy Salmon 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 Crepe Gratin Shrimp & Crab**

*Holy Trinity, Royal Glacage*

### BRUNCH ENTRÉE SELECTIONS (Choose One)

**Classic Eggs Benedict**

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

**Cajun Omelette**

*Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese*

**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*

**Shrimp & Red Thai Curry**

*Golden Pineapple, Jasmine Rice*

**Simply Grilled Arctic Char**

*Choice of Side and Sauce*

### DESSERT SELECTIONS (Choose One)

**Florida Key Lime "Tart"**

*Graham Cracker Crust*

**Chocolate Mousse Bomb**

*Hazelnut Crunch*

**Caramel Bread Pudding**

*Tahitian Vanilla Chantilly Cream*

## Brunch Cocktail Menu

**Mimosa / 9**

*Prosecco and Orange Juice*

**Bellini / 9**

*Peach, Passionfruit, Mango, or Strawberry finished with Prosecco*

**Traditional Bloody Mary / 12**

*Vodka & House Bloody Mary Mix*

**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*

**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.**