



**Winter Restaurant Week
Sunday Brunch
February 2, 2025**

\$35

**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 Tuna Roll*

Cucumber, Dynamite Sauce

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

Snapper Almandine

Haricot Vert, Potato Purée, Citrus Brown Butter

DESSERT SELECTIONS (Choose One)

Florida Key Lime "Tart"

Graham Cracker Crust

Chocolate Mousse Bomb

Hazelnut Crunch

Caramel Bread Pudding

Tahitian Vanilla Chantilly Cream

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.

