

Sunday Brunch Menu

Eye Openers

Bloody Mary

PassionFish's Own Special Blend Of
Spices and Heat

Blood Orange Mimosa

Sparkling Wine, Fresh Squeezed Orange Juice,
Blood Orange Puree

PassionFish Bellinis

Choice Of Peach, Mango Or Passionfruit

Ramos Fizz

Beefeaters Gin, Powdered Egg Whites, Powdered Sugar,
Orange Flower Water & Cream

Mint Julep

Virginia Gentleman, Fresh Mint & Simple Syrup

All Eye Openers Are \$5.00

Prix Fixe Menu \$29.00

Includes A Complimentary Bloody Mary Or Mimosa

*Unlimited Raw Bar Available For
An Additional \$6.00*

*Special Prices Listed Above Only Available
With Purchase Of Prix-Fixe Menu*

Appetizer Selections

Crispy Fried Oysters "Rockefeller"
Brie Cheese Fondue

Blue Crab + Corn Chowder
Crabmeat, Green Onions

Louisiana Seafood Gumbo
Mahatama Long Grain Rice

Lobster + Butternut Squash Bisque
Maine Lobster, Pepitas, Queso Fresco

Simple Green Salad
Dijon Mustard Champagne Vinaigrette

Beet Salad
Farm Fresh Goat Cheese, Greens, Spiced Pecan Vinaigrette

Baby Blue Caesar
Baby Romaine Lettuce, Great Hill Blue Cheese

Applewood Smoked Salmon*
Traditional Accompaniments, Warm Blini

"Pain Perdu"
New Orleans Style French Toast, Pecans,
Bananas Foster Sauce

Seafood Crepe Gratin
Fresh Shrimp + Jumbo Lump Crab + Fresh Lobster

Yucatan Shrimp "Cocktail"*
Pico de Gallo, Avocado, Crisp Corn Tortillas

Entrée Selections

Eggs Chesapeake*

Two Poached Eggs, Jumbo Lump Crabcakes,
Old Bay Hollandaise

Eggs Benedict*

Two Poached Eggs, Canadian Bacon, Hollandaise

Smoked Whitefish Hash

Yukon Gold Potatoes, Vidalia Onions, Two Sunny-Side Up Eggs

Tuna Niçoise Salad*

Seared Bigeye Tuna, Haricot Vert, Fingerling Potatoes,
Meyer Lemon Vinaigrette

Blackened Tilapia

Louisiana Crawfish Maque Choux, Smoked Bacon Collards,
Pecan Lemon Brown Butter

Shrimp + Grits

Sautéed Gulf Shrimp, Tasso Ham, Creamy Hopping John Grits

Miso Glazed Scottish Salmon

Szechuan Eggplant, Sesame Soy Vinaigrette

Today's Catch, Simply Grilled

Olive Oil, Lemon, Green Salad

Louisiana Crawfish Etouffée

Mahatma Rice

Country Fried Steak Or Chicken

Mashed Potatoes, Green Beans, Pan Gravy

Dessert Selections

Crown Orchard Warm Apple Crisp

Toasted Oatmeal Crumble, Vanilla Ice Cream

Chocolate Mousse Praline Crunch

Vanilla-Bean Anglaise, Burnt Orange Caramel

Warm Donut Holes

Coffee Bavarian Cream

Selection of House Made Sorbets

Chocolate, Piña Coloda, Strawberry-Peach, Mango

Key-Lime Meringue Tart

White Chocolate Chip Ice Cream, Mango, Pineapple

Caramel Crème Brulee

Almond Biscotti

Sides

(All Sides Are \$6.00)

Creamy Hopping John Grits

Szechuan Eggplant

Smoked Bacon Collards

Boardwalk Bucket Of French Fries

Canadian Bacon

Yukon Gold Potato Hash

Mac n' Jack

Sweet Potato Fries

Chef Owner – Jeff Tunks

Executive Chef – Christopher Clime

**Consuming Raw Or Undercooked Meats, Poultry,
Seafood Or Shellfish May Increase Your Risk Of Food
Borne Illness, Especially If You Have Certain Medical
Conditions.*

A Gratuity Of 20% Will Be Added To Parties Of Six Or More