

# Brunch Menu

MENU SUBJECT TO CHANGE

## EGGS BENEDICT

POACHED EGGS, LEMON TARRAGON HOLLANDAISE,  
HOMEMADE BUTTERMILK BISCUIT, HOMEFRIES

LOCAL LOBSTER 24- LUMP CRAB CAKE 22- HONEY GLAZED HAM 14-

## ASPARAGUS & MUSHROOM FRITTATA 13-

GRUYÈRE, HOUSE DRESSED GREENS, HOMEFRIES

## CHALLAH FRENCH TOAST 12-

LOCAL RICOTTA, STRAWBERRIES, WHITE GATE FARM MAPLE SYRUP

## PAN SEARED YELLOWFIN TUNA

### MIXED GREEN SALAD 29-

TOMATOES, ENGLISH CUCUMBER, RED ONION, DRIED CRANBERRIES,  
CRUMBLLED GORGONZOLA, BALSAMIC-CIDER VINAIGRETTE

## GRILLED SALMON CAESAR SALAD 23-

HEARTS OF ROMAINE, GARLIC & ONION CROUTONS, PARMIGIANO

## HADDOCK PICCATA 24-

BREAD CRUMBS, LEMON-CAPER & WHITE WINE BUTTER SAUCE,  
RUSSET MASHED POTATOES, CARROTS, ASPARAGUS

## PAN SEARED DIVER SCALLOPS 31-

CRISPY SPRING GARLIC RISOTTO CAKE,  
ENGLISH PEA PUREE, BACON LARDONS

## RAW BAR

### OYSTERS

EACH 3- 1/2 DOZEN 17.5- DOZEN 35-

### SHRIMP COCKTAIL

EACH 3.5- 1/2 DOZEN 20.5- DOZEN 41-

### SNOW CRAB CLAWS

EACH 4- 1/2 DOZEN 23.5- DOZEN 47-

### LITTLENECK CLAMS

EACH 1.5- 1/2 DOZEN 8.5- DOZEN 16-

## KIDS STUFF

CHICKEN TENDERS & FRIES 7-

HADDOCK BITES & FRIES 9-

PASTA & RED SAUCE 5-

SCRAMBLED EGG, BACON, HOMEFRIES 6-

FRENCH TOAST 6-

## SIDES

HOUSE PASTRY BASKET 11- FRESH FRUIT 4- BACON 5-

CONSUMING RAW or UNDERCOOKED SHELLFISH, SEAFOOD, MEATS, POULTRY  
or EGGS MAY INCREASE YOUR RISK of FOOD BORNE ILLNESS. PLEASE NOTIFY YOUR  
SERVER of ANY FOOD ALLERGIES. 20% GRATUITY ADDED to PARTIES of SIX or MORE.