

Brunch Menu

EGGS BENEDICT

POACHED EGGS, LEMON TARRAGON HOLLANDAISE,
BUTTERMILK BISCUIT, HOMEFRIES

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

ASPARAGUS & MUSHROOM FRITTATA 13-

GRUYERE, HOUSE DRESSED GREENS, HOMEFRIES

CHALLAH FRENCH TOAST 12-

LOCAL RICOTTA, STRAWBERRIES, WHITE GATE FARM MAPLE SYRUP

PAN SEARED YELLOWFIN TUNA

MIXED GREEN SALAD 26-

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

GRILLED SALMON CAESAR SALAD 23-

HEARTS OF ROMAINE, GARLIC & ONION CROUTONS, PARMIGIANO

HADDOCK PICCATA 24-

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

EASTER HAM 24-

HONEY GLAZED SPIRAL HAM,
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 3- 1/2 DOZEN 17.5- DOZEN 35-

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

FRESH FRUIT 4- BACON 5- HOUSE PASTRY 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.