

## \$3 brunch cocktails

**bloody mary (360 cal) • mimosa (120 cal)**  
**fuzzy sparkler (170 cal)**  
peach schnapps, orange juice, sparkling wine

## cold bites

### seared ahi tuna\*

pickled lipstick peppers, yuzu dressing (250 cal) 15



### house made granola

greek yogurt, fresh berries (1090 cal) 10

### ahi tuna tartare\*

prepared table side, dijon, capers  
onions, chopped egg (210 cal) 13

## hot bites

### calamari "fritto misto"

roasted tomato sauce, cilantro jalapeño aioli  
(500 cal) 14.3

### coconut shrimp

orange horseradish marmalade (470 cal) 12.8

### lump crab cake

fire roasted corn salsa (730 cal) 16.5

### oyster rockefeller\*

creamed spinach, pernod, hollandaise (470 cal) 16

### shrimp kisses

pepper jack cheese, crispy bacon wrapped  
(690 cal) 14.5

### steamed clams

tomatoes, white wine, fresh herbs (750 cal) 14

### steamed mussels

tomatoes, white wine & herbs (890 cal) 14

### ancho chili charred octopus

ancho chili marinated, jicama chimmichurri,  
white beans (580 cal) 16

## ice bar

### jumbo shrimp cocktail

chilled (160 cal) 16

### cold water oysters\*

1/2 doz (110 cal) 15 doz (170 cal) 30

## hot bowls & cold plates

### clam chowder

cup (160 cal) 6.5 bowl (240 cal) 7.8

### maine lobster bisque

sherry cream butter  
cup (400 cal) 8.5 bowl (670 cal) 14.8

### hearts of romaine caesar

garlic croutons (490 cal) 9.5

### 10 greens chopped salad

bacon, blue cheese, olives, tomatoes (440 cal) 8.7

### heirloom tomato caprese

fresh mozzarella, basil, balsamic reduction (80 cal) 11

### the iceberg wedge

bacon, blue cheese crumbles, diced tomatoes  
(400 cal) 8.5

### walnut mixed greens

candied walnuts, blue cheese,  
balsamic vinaigrette (450 cal) 8.7

### lobster cobb salad

tarragon ranch, blue cheese crumbles,  
bacon, avocado (900 cal) 22.5



### = best brunch

General Manager Michael Sidorovich

Executive Chef Mike Poirier

## brunch cravings



### bbq bacon wrapped shrimp & grits

jalapeno cheese grits, corn salsa (1010 cal) 16

### death by pork biscuits & gravy\*

poached eggs, sausage, bacon, andouille, pancetta, chorizo hollandaise  
(1190 cal) 15



### eggs purgatory\*

pomodoro eggs, mozzarella, pancetta, grilled ciabatta (680 cal) 12

### spinach & swiss omelet\*

three egg omelet, baby spinach, swiss cheese (910 cal) 11

### stuffed french toast

whipped cream, fresh berries, powdered sugar (940 cal) 14

## benedicts with a twist

### crab cakes benedict\*

poached eggs, hollandaise sauce (950 cal) 18

### margherita benedict\*

english muffin, fresh tomatoes, mozzarella, poached eggs, basil pesto (950 cal) 15

### traditional eggs benedict

poached eggs, canadian bacon, hollandaise sauce (730 cal) 11

## waffles & more



### chicken & waffle

pork belly green apple waffle, sausage gravy, honey butter (1640 cal) 16

### blackened chicken fettuccini

mushrooms, peppers, cajun cream sauce (1430 cal) 15

### chesapeake buttermilk fried shrimp

chesapeake fries, cocktail sauce (910 cal) 15.8

### crispy coconut shrimp

orange horseradish marmalade, tropical orzo (730 cal) 12.8

### shrimp and andouille "mac & cheese"

four cheese sauce (1780 cal) 14

### lump crab cake

lemon butter, fire roasted corn salsa, seasonal orzo, vegetables (730 cal) 23

## good stuff on the side



### biscuit & gravy

cheddar thyme biscuit, sausage bacon gravy  
(580 cal) 5

### grilled asparagus

garlic rosemary butter basted (110 cal) 8

### jalapeno cheese grits

fire roasted jalapenos, jack cheese, andouille  
(410 cal) 7

### pan roasted wild mushrooms

fresh herbs, garlic rosemary butter (590 cal) 9.5

### patatas bravas

crispy battered potatoes, chipotle lime aioli (690 cal) 7

## things that swim

### pan sautéed idaho trout

almond crusted, butternut squash orzo (850 cal) 18

### cedar roasted atlantic salmon\*

berry reduction, roasted vegetables (540 cal) 22

### craft beer battered fish & chips

beer battered, chesapeake fries, tartar sauce  
(1250 cal) 16.5

### salmon rigatoni\*

asparagus, mushrooms, artichokes, pesto cream sauce  
(1010 cal) 15.8

### stuffed atlantic salmon\*

crab, shrimp, brie, mashed potatoes, vegetables  
(870 cal) 26

### stuffed shrimp

lump crab stuffed shrimp, red pepper white cheddar mash  
(790 cal) 21

### herb broth chilean seabass

roasted fingerlings, artichoke hearts, sundried  
tomatoes, fresh herb broth (710 cal) 41

### swordfish casino

lump crab, bacon, roasted red peppers, mushroom  
spinach saute (880 cal) 25

## have a cow

### american kobe style burger\*

mushrooms, fontina cheese, red onion aioli  
(1240 cal) 17

### beef medallions bordelaise\*

roasted mushroom, spinach saute (630 cal) 24

### black angus ribeye steak - center cut\*

(14oz) (1380 cal) 39.5

### dry rubbed black angus ribeye steak - bone in\*

(20oz) (1760 cal) 46

### center cut filet mignon\*

(6oz) (700 cal) 32.5 (8oz) (840 cal) 37

### u.s.d.a. choice new york strip

(14oz) (1130 cal) 39

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. \*Items may be cooked to order, are served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.