

\$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

ahi tuna tartar

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

hot bites

calamari "fritto misto"

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

coconut shrimp

orange horseradish marmalade (470 cal) 12

lump crab cake

fire roasted corn salsa (730 cal) 15.5

oyster rockefeller*

creamed spinach, pernod, hollandaise (470 cal) 16

shrimp kisses

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

steamed mussels

tomatoes, white wine & herbs (890 cal) 13.5

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) 6.3 bowl (240 cal) 7.3

maine lobster bisque

sherry cream butter
cup (400 cal) 8.5 bowl (670 cal) 14.3

hearts of romaine caesar

garlic croutons (490 cal) 9.5

10 greens chopped salad

bacon, blue cheese, olives, tomatoes (440 cal) 8.3

heirloom tomato caprese

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

walnut mixed greens

candied walnuts, blue cheese,
balsamic vinaigrette (450 cal) 8.5

lobster cobb salad

tarragon ranch, blue cheese crumbles,
bacon, avocado (900 cal) 22



= best brunch

General Manager Lindsay Thomas

Executive Chef Chris Nealy

brunch cravings



bbq bacon wrapped shrimp & grits

jalapeno cheese grits, corn salsa (1010 cal) 15

death by pork biscuits & gravy

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

spinach & swiss omelet

three egg omelet, baby spinach, swiss cheese (910 cal) 12

bananas foster french toast

candied walnuts, fresh berries, foster sauce (1030 cal) 14

benedicts with a twist

crab cakes benedict

poached eggs, hollandaise sauce (950 cal) 18

traditional eggs benedict

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

waffles & more

nutella waffle

vanilla bean ice cream, citrus whipped cream (1330 cal) 12

blackened chicken fettuccini

mushrooms, peppers, cajun cream sauce (1430 cal) 14.5

chesapeake buttermilk fried shrimp

chesapeake fries, cocktail sauce (910 cal) 15.5

shrimp and andouille "mac & cheese"

four cheese sauce (1780 cal) 13.8

lump crab cake

lemon butter, fire roasted corn salsa, seasonal orzo, vegetables (730 cal) 32

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

north atlantic lobster tail (250 cal) 21

pan roasted wild mushrooms

fresh herbs, garlic rosemary butter (590 cal) 9

patatas bravas

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

wild mushroom spinach saute

pan roasted mushrooms, fresh herbs, tender baby spinach
(340 cal) 7

things that swim

pan sautéed idaho trout

almond crusted, butternut squash orzo (850 cal) 17

salmon rigatoni

asparagus, mushrooms, artichokes, pesto cream sauce
(1010 cal) 15.5

cedar roasted atlantic salmon

berry reduction, roasted vegetables (540 cal) 19

stuffed atlantic salmon

crab, shrimp, brie, mashed potatoes, vegetables
(870 cal) 24

craft beer battered fish & chips

beer battered, chesapeake fries, tartar sauce
(1250 cal) 16

stuffed shrimp

lump crab stuffed shrimp, red pepper white cheddar mash
(790 cal) 20

have a cow

american kobe style burger

mushrooms, fontina cheese, red onion aioli
(1240 cal) 16.5

center cut filet mignon*

(6oz) (700 cal) 31 (8oz) (840 cal) 36

beef medallions bordelaise

roasted mushroom, spinach saute (630 cal) 23

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

(13oz) (1130 cal) 39

black angus ribeye steak - center cut

(13oz) (1380 cal) 37

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.