

\$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) 15.3

c.a.b. new york strip carpaccio*

garlic parmesan aioli (1050 cal) 14

ahi tuna tartare*

prepared table side, dijon, capers
onions, chopped egg (210 cal) 13.5

hot bites

buttermilk fried oysters

horseradish slaw, lemon tabasco aioli (340 cal) 12

calamari "fritto misto"

roasted tomato sauce, cilantro jalapeño aioli
(500 cal) 14.5

coconut shrimp

orange horseradish marmalade (470 cal) 12.5

lump crab cake

fire roasted corn salsa (730 cal) 16

oyster rockefeller*

creamed spinach, pernod, hollandaise (470 cal) 16

shrimp kisses

pepper jack cheese, crispy bacon wrapped
(690 cal) 14.8

ice bar

jumbo shrimp cocktail

chilled (160 cal) 16.3

cold water oysters*

1/2 doz (110 cal) 18 doz (170 cal) 36

hot bowls & cold plates

clam chowder

cup (160 cal) 6.6 bowl (240 cal) 7.7

maine lobster bisque*

sherry cream butter
cup (400 cal) 8.7 bowl (670 cal) 14.5

arugula salad

toasted almonds, goat cheese, raspberry vinaigrette
(150 cal) 7

hearts of romaine caesar

garlic croutons (490 cal) 9.7

10 greens chopped salad

bacon, blue cheese, olives, tomatoes (440 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 Amy Feutz

Executive Chef Daniel Serrano

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



eggs purgatory

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

spinach & swiss omelet

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

bananas foster french toast

candied walnuts, fresh berries, foster sauce (1030 cal) 13

benedicts with a twist

crab cakes benedict

poached eggs, hollandaise sauce (950 cal) 18

margherita benedict

english muffin, fresh tomatoes, mozzarella, pancetta, 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

shrimp linguini

pancetta, peas, tomato alfredo sauce (1260 cal) 16.5

shrimp and andouille "mac & cheese"

four cheese sauce (1780 cal) 17.8

lump crab cake

lemon butter, fire roasted corn salsa, seasonal orzo, vegetables (730 cal) 22.5

good stuff on the side



biscuit & gravy

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

jalapeno cheese grits

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

lobster mashed potatoes

sherry lobster bisque, green onions (720 cal) 12

north atlantic lobster tail (250 cal) 13.5

pan roasted wild mushrooms

fresh herbs, garlic rosemary butter (590 cal) 9

patatas bravas

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

things that swim

bourbon glazed salmon

sautéed spinach, mashed potatoes (620 cal) 19

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) 16

skillet bronzed tilapia

sautéed shrimp, roasted mushrooms, tomatoes, avocado
(1320 cal) 20

stuffed atlantic salmon

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

stuffed shrimp

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

twin north atlantic lobster tails

lobster bisque mashed potatoes (720 cal) 35
(add a 3rd tail (200 cal) for \$10)

herb broth chilean seabass

roasted fingerlings, artichoke hearts, sundried
tomatoes, fresh herb broth (710 cal) 39

swordfish casino

lump crab, bacon, roasted red peppers, mushroom
spinach saute (880 cal) 29

have a cow

american kobe style burger

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

beef medallions bordelaise*

roasted mushroom, spinach saute (630 cal) 24

black angus ribeye steak - center cut*

(14oz) (1380 cal) 37.5

dry rubbed black angus ribeye steak - bone in*

(20oz) (1760 cal) 46

center cut filet mignon*

(6oz) (700 cal) 31.8 (8oz) (840 cal) 36.5

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

(13oz) (1130 cal) 39.5

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.