

\$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) 16

dungeness crab tower

mango, avocado (380 cal) 17

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

dungeness crab & shrimp cake

fire roasted corn salsa (460 cal) 15.5

oyster rockefeller*

creamed spinach, pernod, hollandaise (470 cal) 16

shrimp kisses

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

ancho chili charred octopus

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

ice bar

jumbo shrimp cocktail

chilled (160 cal) 16

cold water oysters*

1/2 doz (110 cal) 16 doz (170 cal) 31

hot bowls & cold plates

clam chowder

cup (160 cal) 6.5 bowl (240 cal) 7.5

maine lobster bisque

sherry cream butter
cup (400 cal) 8.7 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

the iceberg wedge

bacon, blue cheese crumbles, diced tomatoes
(400 cal) 8

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 Lisa Thompson
Executive Chef Bryce Hirayama

brunch cravings



bbq bacon wrapped shrimp & grits

jalapeno cheese grits, corn salsa (1010 cal) 16.5

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) 14.5

chesapeake buttermilk fried shrimp

chesapeake fries, cocktail sauce (910 cal) 16.5

shrimp linguini

pancetta, peas, tomato alfredo sauce (1260 cal) 17.5

shrimp and andouille "mac & cheese"

four cheese sauce (1780 cal) 15

lump crab cake

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

good stuff on the side



cinnamon sister schubert rolls

better than momma's basket (900 cal) 1



biscuit & gravy

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

jalapeno cheese grits

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

jelly donuts

not your normal donut, powdered sugar, preserves,
orange marmalade (490 cal) 6

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

cedar roasted atlantic salmon*

berry reduction, roasted vegetables (540 cal) 19

craft beer battered fish & chips

beer battered, chesapeake fries, tartar sauce
(1250 cal) 17

horseradish crusted steelhead*

braised swiss chard, lemon butter sauce
(640 cal) 26

northwest salmon sauté

wild mushrooms, asparagus, lemon cream sauce
(860 cal) 14.3

parmesan crusted sole

lemon caper butter, seasonal orzo (760 cal) 17

salmon rigatoni

asparagus, mushrooms, artichokes, pesto cream sauce
(1010 cal) 16

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

have a cow

american kobe style burger

mushrooms, fontina cheese, red onion aioli
(1240 cal) 17.5

beef medallions bordelaise

roasted mushroom, spinach saute (630 cal) 24

black angus ribeye steak - center cut

(14oz) (1380 cal) 38

center cut filet mignon*

(6oz) (700 cal) 32 (8oz) (840 cal) 37.5

tournedos of beef diane*

tender beef medallions, sun-dried tomato orzo
(790 cal) 20

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

(13oz) (1130 cal) 40

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. Nutritional information available upon request.

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