

# SUNDAY BRUNCH

## STARTERS

### Oysters on the Half Shell \$M/P

Ask your server for today's selection 6 pc Or 12 pc.

### Jumbo Shrimp Cocktail \$18

Cocktail sauce and lemons

### Bowl of Lobster and Shrimp Bisque \$8

### Crispy Coconut Shrimp \$16

Golden fried jumbo shrimp, kumquat-chili dipping sauce

### Spicy Homemade Guacamole \$12

Serrano pepper, avocado, onion, cilantro, corn chips Add Lobster \$6

### Judith Point Crispy Calamari \$15

Flash-fried, sweet drop peppers, scallions, lime chipotle aioli

### Fruit & Granola \$12

Seasonal fruit, homemade granola, Greek yogurt

### Burrata Panzanella \$14

Locally sourced burrata over baby arugula, grilled crostini, sweet drop peppers, and garlic-balsamic-basil vinaigrette

### Wedge Salad \$11

Baby Iceberg lettuce, tomato, bacon, chives, bleu-cheese crumbles, shallots- sherry vinaigrette

## ENTRÉE SALADS

### Smoked Tomato Crab Cobb Salad \$23

Mixed greens tossed in smoked tomato vinaigrette topped with heirloom tomatoes, bacon, bleu-cheese crumbles, red onion, hard boiled egg, jumbo lump crab, and avocado

### Lobster & Shrimp Salad \$26

Half steamed & grilled Maine lobster, shrimp salad, mixed greens, hearts of palm, tomatoes, mango salsa, scallions, cucumbers, roasted red peppers with mango dressing

### Sesame Seared Tuna Salad \$22

Pan-seared thin sliced Ahi tuna with togarashi sesame spice served rare and chilled over crunchy vegetables, cucumber, jicama, mixed greens, mango salsa, avocado, and crispy wontons

## BREAKFAST AT LUNCH

### Crab Cake Benedict \$23

Maryland crab cakes, homemade jalapeno cornbread, poached eggs, hollandaise, old bay breakfast potatoes

### Traditional Eggs Benedict \$17

Canadian bacon, poached eggs, homemade jalapeno cornbread, hollandaise, breakfast potatoes

### Smoked Salmon Avocado Toast \$16

Rustic toast, smashed avocado, tomato, red onion, capers, served with side of fruit salad

### Tinga Breakfast Tostadas \$15

Shredded chicken in stewed tomato, chipotle and onions, chipotle aioli, sunny side up eggs, queso fresco

### Steak & Eggs \$18

Grilled hanger steak, scrambled eggs, peppercorn sauce, old bay seasoned breakfast potatoes

### Chicken & Waffle \$16

Buttermilk fried chicken, crispy waffles, crumbled bacon, bourbon maple syrup

**Vanilla Bourbon French Toast \$14**

Brioche French toast, maple syrup, mixed berries compote, whipped topping

**HANDHELDS****"BLT" Crab Wrap \$19**

Jumbo lump crab, applewood smoked bacon, avocado, greens, tomato and chipotle aioli in honey wheat flatbread, old bay seasoned French fries

**Philly Steak Melt \$16**

Thin sliced roasted beef, caramelized onions, sweet drop peppers, provolone cheese sauce on grilled hoagie roll, breakfast potatoes

**ENTRÉES****Crispy Coconut Shrimp \$21**

Golden-fried jumbo shrimp serve with basmati rice, Asian coleslaw, and kumquat-chili dipping sauce

**Fish and Chips \$22**

Beer battered North Atlantic Cod, citrus tartar sauce, French fries and coleslaw

**Mediterranean Vegetables \$19**

Oven roasted Mediterranean vegetables, summer corn, heirloom tomatoes, quinoa, grilled avocado, agave vinaigrette

**SIDES****Old Bay Breakfast Potatoes \$8****Applewood Smoked Bacon \$7****French Fries \$6****Scrambled Eggs \$6****Fruit Salad \$7**