

BRUNCH MENU

ON SUNDAYS WE BRUNCH!



JUMBO LUMP CRABCAKE BENEDICT

crabcake + poached eggs + spinach
hollandaise + breakfast potatoes 28

BEACH CHORIZO BOWL

2 eggs + ground chorizo + potato
avocado + green chilis + pico de gallo
oaxaca cheese 20

ACAI BOWL

acai + granola + banana + berries
peanut butter 18

TRADITIONAL EGGS BENEDICT

canadian bacon + poached eggs
hollandaise + breakfast potatoes 18

TEMPURA CHICKEN & WAFFLES

maple butter + spicy maple syrup 20

NEW YORK STEAK & EGGS

2 eggs any style or cheddar cheese omelet
10 oz sirloin steak + breakfast potatoes 34

LOBSTER OMELET

lobster + mascarpone cheese + asparagus tips
breakfast potato 28

BISCUITS & SAUSAGE GRAVY

sausage gravy on buttermilk biscuits
breakfast potatoes 16

SCOTTISH SMOKED SALMON

everything bagel + avocado + smoked
salmon + red onions + tomato + capers
lemon + cream cheese 25

NEW ENGLAND LOBSTER ROLL

lobster + cucumber + fresh tarragon + sherry
mayonnaise + tomato + beach chips
market price

AVOCADO CHICKEN CLUB SANDWICH

grilled chicken + lettuce + tomato + bacon
mayonaise + fries + pickle chips 17

HOUSE BURGER

vermont cheddar + lettuce + tomato
pickle + fries 16 **ADD BACON 2**

AVOCADO TOAST

thick cut oatmeal bread + pico de gallo
guacamole + fried egg 17

FRUIT BOWL

greek yogurt + fresh seasonal fruit + berries 12

STEEL CUT OATMEAL

granola crunch + loaded brûlée bananas 10

BAKERY BASKET

muffins + croissants + danishes
cinnamon sugar 12

BLOODYS & BUBBLIES

BLOODY MARYS

SEAGLASS CLASSIC BLOODY

fito's handmade vodka + bloody mary mix + lemon
lime & olive skewer + celery 11.25

ANGRY MARY

absolut pepper vodka + house made bloody mary
mix + salt & pepper rim + lemon, lime & olive skewer
celery 11.25

HABANERO MARIA

habanero infused don julio blanco tequila + bloody
mary mix + lemon, lime & olive + celery 13.50

BLOODY ADD ON'S:

- spice-dusted shrimp cocktail rimmer +2 each
- fresh shucked oyster shooter +3

MIMOSAS

TRADITIONAL MIMOSA

champagne + OJ 9.50

BLOOD ORANGE

champagne + blood
orange purée + OJ 10.50

POMOSA

champagne
pomegranate
liqueur
POM juice 10.50

BELLINI

champagne
peach liqueur
puréed peaches
10.50

BLACKBERRY MINT

champagne + fresh
blackberries + mint
10.50



CLASSIC COCKTAILS

APEROL SPRITZ

champagne+ aperol + soda + orange slice 11.50

PIMM'S CUP

pimm's no. 1 + fresh lemon & orange + ginger ale
mint + cucumber + strawberry 11

MIMOSA EVERYONE?

Select a bottle of champagne and we'll
pour mimosas tableside for all guests to enjoy!

MIONETTO PROSECCO BRUT, ITALY 36 + 3PP

SEGURA VIDAS BRUT RESERVA CAVA, SPAIN 36 + 3PP

VEUVE CLICQUOT BRUT CHAMPAGNE, FRANCE 88 + 3PP

ON THE SIDE BREAKFAST POTATOES 5 | BACON 7 | SAUSAGE 6

**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician. Please inform your server of any dietary or health restrictions. Before placing your order, please inform your server if a person in your party has a food allergy.*

GF — can be prepared Gluten Free

V — Vegetarian