

RAW BAR

OYSTERS ON THE HALF SHELL 18/36

Choice of 6 or 12 oysters. Choice of Gulf or East coast, served mignonette, horseradish, cocktail, charred lemons

SEAFOOD TOWER 64/118

Choice of small or large plate. Oysters, crab salad, lobster tail, snapper ceviche, dill shrimp, lobster tail

SHAREABLES

CHARCUTERIE BOARD 28

Chef selection of cured meats and cheeses, served with fruit, nuts, and grilled bread

BAGEL BOARD 18

Chef selected bagels with assorted schmears, lox, capers berries, red onions, tomatoes

BREAKFAST PIZZA 16

Breakfast sausage, crispy bacon, potatoes, apple, fontina, sunny side egg, fennel

MARGHERITA PIZZA 14

Tomato, fresh burrata, basil, chili, and lemon

AUTUMN PIZZA 16

Salsa verde, garlic confit, calabrian chili, mozzarella, summer squash, and mint

A LA CARTE

2 EGGS YOUR WAY 5

2 SLICES OF BACON 4

SAUSAGE 3

FRUIT BOWL 8

SEEDED TOAST 4

SALADS

GULF SHRIMP LOUIE WEDGE 19

Poached gulf shrimp, cucumber, Benton's bacon, meyer lemon, Marie Rose sauce

BURRATA 18

Fresh burrata, local baby lettuce, golden beets, salted walnuts, coppa, and fig vinaigrette

MIXED GREEN SALAD 12

Local lettuces, cherry heirloom tomato, shaved vegetables, red wine vinaigrette, fresh herb

ENTREES

CRAB & AVOCADO TOAST 15

Frisee, radish, cucumber, red chili oil, poached egg on seeded bread

NEW ENGLAND BENEDICT 21

Sourdough, wilted arugula, lobster, poached egg, old bay hollandaise, served with local mixed greens salad

CHILAQUILES 16

Smoked chicken, fire roasted salsa, escabeche, cotija, crema, fried egg

BREAKFAST SANDWICH 14

Chimichurri flank steak, caramelized onions and peppers, hangover mayo, chive soft scramble egg, served with house fries or chips

BREAD PUDDING FRENCH TOAST 12

Blueberry compote, lemon curd, chantilly

BRUNCH BURGER 15

Beef patty, sausage patty, american cheese, caramelized onions bacon, sunny side egg, hangover mayo, served with House fries or chips

NV STEAK FRITES 32

NV strip with umami rub, bearnaise aioli, 2 eggs, served with hand cut fries