BRUNCH BUFFET ITEMS

Fried Chicken with Hot Honey
Slow-Roasted Ribeye with fresh herbs and garlic
Applewood Smoked Bacon
Homemade Breakfast Sausage
Turkey or Chicken Sausage
Brioche French Toast with local berry compote
Crispy Mashed Potatoes Cakes
Deviled Eggs: Classic; Crab + Old Bay; Chorizo
Frittata with summer squash, cherry tomatoes, basil, candy onions, fontina cheese
Farm Fresh Scrambled Eggs
Old Bay Peel and Eat Shrimp
Local Fresh Fruit
Caesar Salad
Homemade Petit Hand Biscuits
Strawberry Cheesecake
Chocolate Mousse
Croissants

INCLUDED WITH THE BUFFET:
Coffee, Hot Tea, Iced Tea, Sodas
Ask your server.

SUNDAY BRUNCH BUFFET

$35* per person //
Kids age 5 - 12: $16 | 4 & under: FREE
*Tax and gratuity are not included in the price.
*18% Gratuity Added To All Checks

All menu items are subject to change according to seasonality and availability.

20% gratuity will be added to parties of six or more. We are happy to accept up to three credit cards per table.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

RAW BAR

a la carte + not included in the brunch buffet

OYSTERS
daily selection of oysters
smoked cocktail sauce, mignonette, lemon
half dozen 18 /dozen 33

LITTLENECK CLAMS
smoked cocktail sauce, mignonette, lemon
half dozen 9 /dozen 16

JUMBO SHRIMP COCKTAIL
smoked cocktail sauce, lemon
15

CRUDO
daily chilled selection
12

LOBSTER
half lobster, horseradish crème,
smoked cocktail sauce
21

BOATMAN’S PLATTER
oysters (6), chilled jumbo shrimp (6), half lobster, horseradish crème,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN’S TOWER
oysters (12), chilled jumbo shrimp (10), whole lobster, horseradish crème,
smoked cocktail sauce, mignonette, lemon
110
BRUNCH COCKTAILS

BUBBLES AND JUICE

**FRENCH 75**
gin, lemon, sparkling brut wine
14

**BELLIINI**
peach fruit puree, sparkling wine
12

**KIR 8606**
Crème de Mûre, sparkling brut wine
12

**MIMOSA**
OJ, sparkling wine
12

**MIMOSAS FOR THE TABLE**
bottle of Belle Jardin sparkling wine and an assortment of juices
30

**PITCHER THIS!**

**SANGRIA**
seasonal stone fruits and berries, brandy, wine
Ask your server for today’s mix.

**GLASS 9.5 / CARAFE**
(0.5l) (serves 6)

**SUNDAY’S BEST BET**

**OYSTER SHOOTER**
vodka, fresh shucked oyster, cocktail sauce, tabasco
7

**MAKE YOUR OWN BLOODY MARY**
You know the way you like it.

**RIM CHOICES**
taxi, old bay, citrus salt, cracked pepper spice
12

**MICHELADA**
spiced tomato, lime, Modelo Especial
7

**GET CAFFEINATED**

**LONDON FOG**
Bulleit bourbon, earl grey tea, lemon juice, honey, whipped cream
14

**THE FLATLINER**
Ketel One vodka, Frangelico, Bailey’s Irish Cream, fresh pressed espresso
18

**GOOD MORNING!**
gin, coffee, Campari, Antica sweet vermouth
13

**NON-ALCOHOLIC COFFEE**

**ESPRESSO**
regular / decaf
4.5

**CAPPUCCINO**
regular / decaf
6

**AMERICANO**
regular / decaf
4

**COFFEE**
regular / decaf
4