



BRUNCH BUFFET ITEMS

Fried Chicken with Hot Honey
Slow-Roasted Ribeye with fresh herbs and garlic
Applewood Smoked Bacon
Homemade Breakfast Pork Sausage
Turkey or Chicken Sausage
Challah French Toast with local berry compote
Fried Breakfast Potatoes with Onions
Deviled Eggs: Classic; Crab + Old Bay; Bacon
Frittata with summer squash, cherry tomatoes,
basil, candy onions, fontina cheese
House Cured Gravlax, Smoked Trout & Bagel Platter
Farm Fresh Scrambled Eggs
Old Bay Peel and Eat Shrimp
Local Fresh Fruit
Caesar Salad
Homemade Petit Hand Biscuits
Classic Cheesecake with Berry Compote
Lemon Posset
Mini Chocolate Mousse
Croissants
Roasted Seasonal Vegetables
Biscuits with Honey Butter
INCLUDED WITH THE BUFFET:
Coffee, Hot Tea, Iced Tea, Sodas
Ask your server.



CUPID'S BRUNCH BUFFET

SATURDAY, FEBRUARY 17, 2024

\$35* per person

Kids aged 5 - 12: **\$16** | 4 & under: **FREE**

*Tax and gratuity are not included in the price.

***18% Gratuity Automatically Added to All Checks**

PLEASE NOTE: THERE IS A STRICT TWO-HOUR SEATING LIMIT.

OMELETS

priced a la carte; available only as an add-on to buffet

HOLLINGER'S OMELET +7

house smoked ham, turkey sausage, red/green bell peppers, crimini mushrooms, onions, spinach, cheddar cheese, Swiss cheese

CRAB OMELET +14

crab meat, old bay cream cheese, spinach

LOBSTER OMELET +18

lobster meat, asparagus, leeks, dill crème fraiche

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, ceviche,
smoked cocktail sauce, mignonette, lemon
58

WATERMAN'S TOWER

oysters (12), chilled jumbo shrimp (10),
whole lobster, horseradish crème, ceviche,
smoked cocktail sauce, mignonette, lemon
110

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.