



BRUNCH

STARTERS

AVOCADO TOAST	Crushed Avocado, Light Spices, Lime, Cilantro, Rustic Toast, Blistered Tomatoes 17
TUNA TARTARE	Yellowfin Tuna, Spicy Radish, Smashed Avocado, Yuzu Soy Dressing* 26
BLUE POINT OYSTERS	Homemade Mignonette, Tabasco Sauce* 27
SIGNATURE CRAB CAKES	Coleslaw, Dijon Aioli, Micro Greens 26
CALAMARI	Flash Fried, Peppadews, Lemon Aioli, Romesco Sauce 22
JUMBO CHICKEN WINGS	Choice of: Plain • Caribbean Spice • Guava Served with Carrots and Celery Sticks 14
STEAK SATAY	Certified Angus, Sweet Ginger Soy, Peanut Sauce, Honey Garlic 23

CHEF SPECIALS

THE WORKS OMELET	Ham, Bacon, Sausage, Tomatoes, Mushrooms, Onions, Peppers, Cheddar, Tomato Salsa, Island Potatoes, Toasted Ciabatta 25
EGGS BENEDICT	Poached Egg, English Muffin, Spicy Hollandaise. With choice of Smoked Salmon, Crab Meat or Canadian Bacon 25
STEAK & EGGS	Chargrilled USDA Choice 10 oz NY Strip Steak, Two Eggs, Island Potatoes, Toasted Ciabatta* 35
CAJUN SKILLET	Shrimp, Andouille Sausage, Tomato Ragu, Island Grits 30
BUTTERMILK PANCAKES	Four Large Blueberry Pancakes, Whipped Butter, Maple Syrup. Choice of Hickory Smoked Bacon or Sausage Links 20
FRENCH TOAST CASSEROLE	Brioche Bread, Cinnamon Berry Compote, Whipped Cream, Fresh Berries 28
LOBSTER & WAFFLES	Belgian Herb Waffle, Crispy Lobster, Honey Butter 30
SUPERFOOD SALAD	Greens, Mango Ranch, Spiral Carrots, Diced Cucumbers, Cherry Tomatoes, Candied Almonds with Shrimp or Chicken 25
TORTELLINI	Chicken Breast, Ricotta Tortellini, Cajun Cream Sauce, Scorched Tomatoes, Fresh Broccoli, Crispy Basil 28

DESSERTS

- GUAVA BREAD PUDDING 10
- CHOCOLATE CAKE 10
- KEY LIME PIE 10

*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.