



WEEKEND BRUNCH

Saturday & Sunday - 11:30-2:30

SHELLFISH BAR

- SHRIMP COCKTAIL** 22
five colossal shrimp | cocktail sauce
- SNOW CRAB LEGS**  22
two chilled clusters | cocktail sauce
- NEW JERSEY OYSTERS**  22
mignonette | cocktail sauce | lemon

BRUNCH STARTERS

- GRILLED GRAPEFRUIT** 9
honey | goat cheese
marcona almond crumble
- YOGURT BOWL** 12
vanilla yogurt | granola
macerated berries | maple
- LOBSTER DEVILED EGGS** 14
egg cups | lobster salad
- SMOKED LOX FLATBREAD** 20
sour cream | lemon zest | capers
cucumber | radish | red onion | dill
- CRAB CAKES** 21
red pepper aioli | frisee & herbs

SANDWICHES

- BAKED EGG SANDO** 14
red pepper aioli | bacon | american
butter lettuce | brioche
- LOBSTER ROLL** 29
maine style lobster salad | brioche
- CRAB CAKE SANDO** 22
dijonnaise | butter lettuce
green tomato | brioche
- BRUNCH BURGER** 19
eight-ounce, all-american burger
bacon | egg | american
butter lettuce | brioche

SALADS

- LITTLE GEM CAESAR** 16
shaved parm | house croutons
- KALE SALAD** 17
watermelon radish | tomatoes
goat cheese | almond crumble
maple vinaigrette
- FARMER'S 'WEDGE'** 18
wedged butter lettuce | egg | bacon
bleu cheese | tomatoes | radishes
herbed buttermilk

BRUNCH MAINS

- FRENCH TOAST** 12
mixed berry compote
whipped cream | fresh fruit | maple
- BAKED EGG SKILLET** 16
kale | onion | cherry tomato
goat cheese | crispy fingerlings
- CHICKEN & FLAPJACKS** 16
buttermilk fried chicken
cornmeal & scallion pancakes
honey butter | maple
- LOBSTER MAC N' CHEESE** 26
shells | smoked gouda
old bay breadcrumb
- SHRIMP N' GRITS** 24
andouille sausage
cheesy jalapeno grits



Automatic gratuity of 18% added to parties of 8 or more