



FEATURED COCKTAILS

Bottomless Mimosa ... 12
*fresh orange juice and
Francois Montand Brut Champagne*

Bottomless Bloody Mary ... 12
*New Orleans's Style with Tito's Vodka,
Zing Zang and Pickled Vegetable garnish*

3 Course, Price Fix Menu ... \$39 per person (no substitutions, tax & gratuity additional)

APPETIZER (CHOICE)

Smoked Salmon Bruschetta
*house smoked Faroe Island salmon, lemon aioli,
micro salad with shallot - dill vinaigrette, crispy capers*

Tuna & Avocado Tartare
*ahi tuna, avocado, mango, ponzu marinade,
soy caramel, ginger aioli, crispy wontons*

Avocado Burrata Toast
*avocado - cilantro - lime smear, burrata-ricotta cheese,
heirloom tomatoes, pickled red onions, grilled sourdough*

Truffled Deviled Eggs
(4) black truffled egg yolks, tomato-mustard seed jam

Crispy Oysters
*Arborio rice crusted West Coast Oysters,
kumquat - jalapeño marmalade, fried wakame*

Classic Wedge Salad
*grape tomatoes, vanilla pickled red onions,
Nueske's bacon, blue cheese crumbles and dressing*

Caesar Salad
*whole leaf romaine, asiago croutons,
parmesan tuile, shredded reggiano*

Lobster Bisque
shrimp & crab garnish, sherry drizzle

MAIN COURSE (CHOICE)

Crab Cake Benedict
*2 poached eggs, jumbo lump crab cakes,
Nueske's bacon, toasted baguette, Cajun hollandaise,
side of asparagus spears and fresh fruit*

Nola Shrimp & Grits
*lightly blackened Mayport shrimp, Anson Mills cheese
grits, etouffee sauce, poached egg, hollandaise,
grilled andouille, fresh scallions*

Duck Confit Hash
*house made duck confit, 2 poached eggs,
roasted fingerling potatoes, sautéed peppers & onions,
Chef Kevin's chorizo, spicy hollandaise, duck glacé*

California Brunch BLT
*fried egg on fresh avocado, Nueske's bacon, bibb lettuce,
roma tomato, warm croissant, Crystal Sauce aioli
side of: lobster bisque, caesar, frites or sweet potato fries*

Flounder Sandwich
*lightly blackened & seared, mango-pineapple slaw,
sriracha aioli, avocado, bibb lettuce, Kings Hawaiian
side of: lobster bisque, caesar, frites or sweet potato fries*

Beef Steak Burger
*house ground steak, aged cheddar, Nueske's bacon,
fried egg, caramelized onion, garlic aioli, brioche bun
side of: lobster bisque, caesar, frites or sweet potato fries*

Maine Lobster Tail Salad
*5oz poached tail, white peach beurre blanc, Urban Farms
lettuce, sliced avocado, marconas, vanilla pickled red
onion, apricot-champagne vinaigrette, mango puree*

Warm Goat Cheese Salad
*hazelnut crusted goat cheese, strawberries, dried currents,
caramelized onion, Urban Farms lettuce, balsamic vin
Add: Sautéed Shrimp, Seared Salmon or Grilled Chicken*

Local Flounder
*warm orzo with sweet corn, sun dried tomato,
edamame & vidalia, sautéed green kale,
bell pepper-saffron jam, basil pesto*

Faroe Island Salmon
*piquillo pepper whipped potatoes, sautéed baby spinach,
garlic - grape tomato confit, crispy speck,
pickled mustard seed & thyme - honey glaze*

Southwestern Steak & Frites
*chimichurri marinated & grilled 8oz hanger steak,
sautéed kale, chipotle compound butter,
Aleppo pepper dusted steak fries, black garlic aioli*

Grilled Lamb Chops
*mesquite grilled New Zealand 1/2 rack,
parmesan gnocchi, sautéed baby spinach,
roasted roma tomatoes, red wine reduction*

DESSERT (CHOICE)

Midnight Velvet Mousse Cake
*ganache cake crust, dark chocolate mousse,
chocolate shavings, raspberry coulis, fresh berries*

Vanilla Crème Brulee
Madagascar vanilla bean, fresh berries

Key Lime Cheese Cake
*Meyer lemon - vanilla meringue,
white chocolate & coconut drizzle*

Ice Cream or Sorbet
vanilla or cinnamon ice cream or raspberry sorbet

CHILDREN'S MENU

Chicken Tenders (grilled or fried) or Cheeseburger Sliders, served with frites or fruit ... 12