

FROM THE LAND



FROM THE SEA &

SHARE-ABLES

OYSTERS*
on the half shell

CAESAR SALAD
parmigiano reggiano, classic dressing,
focaccia croutons

SEASONAL RAVIOLI
seasonal preparation

LIL' BRGS*
wagyu beef, special sauce,
sesame seed bun

CHEESESTEAK EGGROLL
whole grain mustard ranch,
sweet pickle fry sauce

SNOW CRAB LOUIE SALAD
asparagus, crab meat, broiled eggs, olives,
cucumber, cherry tomatoes, louie sauce

LOBSTER BISQUE
twice baked cheese soufflé

NEW ENGLAND CLAM CHOWDER

CALAMARI FRITTI
rhode island style, banana peppers,
hot cherry peppers, lemon, aioli sauce

SPICY YELLOWTAIL CRISPY RICE*
yellowtail, pickled fresno, unagi sauce

..... COLOSSAL SEAFOOD TOWER*
oysters / pickled jumbo shrimp / lobster / king crab / ceviche / tuna sashimi / saffron mussels

BENEDICTS

HONEY GLAZED HAM*
slow cooked eggs, glazed smoked ham,
banana peppers, english muffin

CRAB CAKE BENEDICT*
slow cooked eggs, dungeness crab cake,
caviar hollandaise, english muffin

ENTRÉES

THE AMERICAN*
2 eggs, honey glazed bacon, sausage patty,
fingerling potatoes, buttermilk pancakes

EGGS & AVOCADO ON TOAST*
smashed avocado, slow cooked eggs, evoo
toasted pumpkin seeds, brioche

BANANA PECAN PANCAKES & BACON
buttermilk pancakes, candied pecan nuts,
crispy smoked bacon, maple syrup

STEAK & CHEESY WAFFLE HASHBROWN*
skirt steak, chimichurri, banana peppers
maple BBQ

SMOKED SALMON SCRAMBLED EGG
toasted bagel, sliced avocado, scallions,
cream cheese, baby greens

MAINE LOBSTER ROLL
poached lobster salad, lemon zest,
butter roll, old bay chips

FISH & CHIPS
crispy beer battered cod, chunky fries,
tartar sauce

PASTRAMI SALMON BAGEL
cured pastrami salmon, capers, red onions,
whipped cream cheese, cucumber, baby greens

..... **WAGYU BURGER BREAKFAST***
8oz beef patty, american cheese, bacon, fried egg, lettuce, tomato, onion, special sauce, fries

SURF AND TURF

STEAKS*
choose one

choose your
steak & seafood

SEAFOOD
choose one

FILET 6oz
NY STRIP 12oz
RIBEYE FILET 10oz
SKIRT 12OZ

includes one rub or butter:
STEAK RUBS **BUTTERS**
new york truffle
santa maria umami
chimichurri garlic

GRILLED CHIMICHURRI SHRIMP
BEER BATTERED SNOW CRAB CLAW
JUMBO LUMP CRAB OSCAR
MAINE LOBSTER THERMIDOR

..... SAUCE PLATTER: STK sauce • STK bold • bearnaise • peppercorn

HONEY
GLAZED
BACON 

SIDES

MASHED YUKON POTATOES | TRIPLE COOKED FRIES chimichurri mayo | TATER TOTS | MAC & CHEESE
STIR FRIED VEGETABLES | CREAMED SPINACH | GRILLED ASPARAGUS | MUSHROOM POT PIE
PREMIUM SIDES
POTATO GRATIN | CRAB FRIED RICE | LOBSTER MAC & CHEESE

DESSERT

..... **FLAMBÉ BANANA FOSTER**
dark rum, cinnamon caramel, vanilla ice cream, beignet

CHOCOLATE CAKE chocolate ganache sauce

LAVA CAKE chocolate ganache sauce

PINEAPPLE CAKE rum caramel sauce

CHEESECAKE CONES raspberry, chocolate, caramel

*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition.