

Brunch Menu

Caribbean Lump Crab Dip. Old Bay Crostinis	\$16
Lobster Bisque	\$10
Seared Scallops. Saffron Creamed Corn	\$16
Crab Cake, Mashed Potatoes. Asparagus. Saffron Cream Sauce	\$16
Seared Salmon. Potato Cake. Egg Your Way	\$18
Seafood Pizza. White Sauce. Scallops. Lobster	\$18/\$24
Lobster Benedict. English Muffins. Poached Egg. Lemon Cream Sauce	\$22
Key Lime Pie	\$8
Peanut Butter Pie	\$8
Tiramisu	\$9

Glass List

Sparkling Wine

Amador Brut Rose Cava, SP 9 / 31

Maschio Prosecco, IT 8 / 28

Montand Brut, FR 9 / 31

White Wine

Peterson Blend (Vernaccia, Vermintino, Verdelho) Sonoma, CA 10 / 35

Handwerk Gruner Veltliner, AUS 8 / na

Cattin Riesling Alsace, FR 9 / 31

Sunday Mountain Sauvignon Blanc Marlborough, NZ 8 / 29

Laurent Miguel Albarino Languedoc, FR 9 / 32

Dazante Pinot Grigio Veneto, IT 7 / 25

Matthew Fritz Chardonnay North Coast, CA 8 / 29

Jeanne Maria Chardonnay Mendocino, CA 10 / 35

Rose Wine

Domaine du Prince(Grenache, Syrah) Costieres de Nimes, FR 8 / 28

Red Wine

Santa Barbara Vineyards Pinot Noir Santa Barbara Co., CA 10 / 36

Alvarez Mencia Bierzo, SP 8 / 28

Noah River Cabernet Sauvignon, CA 10 / 35

Zuccardi Malbec Serie A Mendoza, AR 9 / 32

Three Zinfandel Contra Costa Co., CA 10 / 35

Les Heritiques Carignam Herault, FR 8 / 28

St Cosme Cotes du Rhone Syrah, FR 9 / 32

Collina San Ponzia Dolcetto d'Alba, IT 8 / 28

Peterson Shameless Blend(Barbera, Carignan, Zin, Cab) Sonoma, CA 10 / 35

Beer

Wrightsville Beach Brewing 12oz Cans - Pilsner, Amber, IPA 5

Edward Teac Brewing 12oz Cans – Peach Wheat 5

Edward Teach 16oz Cans Hazy IPA, Black Lager 6

Moddy Tongue 12oz Bottles - Lemon Saison, Lychee IP 5

Non Alcohol

Fenteman's Tart Lemonade 3

Saratoga Sparkling Water 3

Iced Tea 3