

# BRUNCH FAVORITES

## STARTERS + SALADS

### CRAB & SPINACH DIP

Artichoke hearts, Jumbo lump crab, fried tortilla chips **14**

### SEAFOOD WEDGE

Poached lobster, jumbo lump crab, Oregon bay shrimp, baby iceberg lettuce, grape tomatoes, bacon, queso fresco, avocado-red wine dressing **18**

## ENTREES

### FISH & TOTS

Local beer-battered rockfish, sweet potatoes tots, house made tartar sauce, malt vinegar aioli **16**

### BRUNCH BURGER

Bacon, black forest ham, American cheese, fried egg, onion bun **16**

### TUNA MELT

Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread **13**

### CRAB BOIL

Corn on the cob, roasted potatoes, andouille sausage, house-made cheddar biscuit, honey-cayenne butter **39**

### SHRIMP & CLAM BOIL

Corn on the cob, roasted potatoes, andouille sausage, house-made cheddar biscuit, honey-cayenne butter **32**

### B.L.A.S.T.

Bacon, lettuce, avocado, smoked salmon, tomato sandwich, griddled flatbread **14**

### CRAB CAKE BENEDICT

Jumbo lump crab, Old bay hollandaise, breakfast potatoes, fresh fruit **22**

## COCKTAILS

### MIMOSA

Orange juice and Prosecco **4**

### BLOODY MARY

House blended, prawn and bacon skewer **14**