

Brunch Favorites

STARTERS + SALADS

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 & CHIPS

Local beer-battered rockfish, choice of french fries or sweet potato tots, house made tartar sauce **16**

BRUNCH BURGER

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

CRAB BOIL

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

COCKTAILS

BLOODY MARY

Our house-made bloody mary mix with New Amsterdam Vodka, fresh lime, pepperoncini, onion, spicy pickled bean **10**

ADMIRAL BLOODY MARY

House-made bloody mary, crab leg, prawn, bacon, pepperoncini, olive, onion, spicy pickled bean, fresh lime **14**

MIMOSA

Orange juice and sparkling wine **5**

TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice **6**

ROYALE

Sparkling wine, Chambord **6**

FRENCH 75

Gin, sparkling wine, sugar, lemon, orange twist and cherry **6**

CRISP PEAR BLOSSOM MARTINI

Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

SPICY CUCUMBER MARGARITA

El Mayor tequila, triple sec, cucumber, jalapeno puree, lime **12**