

# 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 & TOTS

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

### BLOODY BUBBA

Deceptivus Bourbon, housemade bloody mary mix, smoked andouille, olive, peppadew pepper **13**

### MIMOSA

Orange juice and champagne **5**

### TROPICAL MIMOSA

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

### ROYALE

Sparkling wine, Chambord **6**

### FRENCH 75

Gin, champagne, sugar, lemon, orange twist and cherry **6**