

SUNDAY BRUNCH MENU

BRUNCH BUFFET

ALL-YOU-CAN-EAT SEAFOOD BUFFET

Back by popular demand! Enjoy your fill of our limitless fresh brunch offerings and a complimentary non-alcoholic beverage

Adults **46** Children under 12 **18**

ADDITIONAL ITEMS FROM THE KITCHEN

• **BUILD-YOUR-OWN OMELET, MADE FRESH TO ORDER**

Choose any of the following ingredients:

- SHREDDED CHEESE
- APPLEWOOD BACON
- ANDOUILLE SAUSAGE
- CHEESE
- HAM
- ONION
- BELL PEPPERS

• **CLASSIC EGGS BENEDICT**

Two poached eggs, rustic olive toast, Hollandaise sauce

• **LINE & LURE MINI-SEAFOOD BOIL PLATTER**

Peel and eat shrimp, dungeness crab, manila clams, mussels, andouille sausage, corn on the cob, red and gold potatoes

• **PACIFIC NORTHEAST CLAM CHOWDER**

Served by the cup with brown-butter oyster crackers

For your convenience, please feel free to order additional buffet items through your server to limit lines in the dining room.

SUNDAY BRUNCH MENU

BRUNCH COCKTAILS

HOUSE-MADE BLOODY MARY

Our house-made mary with Seagram's vodka, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **10**

BACON MARY

Our 'house-made mary' with Heritage Bacon vodka, strips of bacon, and salt rim **12**

HOT MARY

Our 'house-made mary' with Absolut Peppar vodka and prepared extra spicy **12**

ADMIRAL BLOODY MARY

Our 'house-made mary' with Tito's crafted vodka, crab leg, jumbo prawn, bacon, pickled vegetables, fresh lime and prepared extra spicy **14**

MIMOSA

Sparkling wine and orange juice **5**

TROPICAL MIMOSA

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

ROYALE

Sparkling wine, Chambord **6**

FRENCH 75

Sparkling wine, New Amsterdam gin, sugar cube, lemon **6**

TEQUILA SUNRISE MIMOSA

Sparkling wine, splash tequila, orange juice, grenadine **6**

PEAR BLOSSOM MARTINI

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

NECTARINE MARTINI

Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**