

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**

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
 - HAM
 - ONION
- BELL PEPPERS
- MUSHROOMS

• **CLASSIC EGGS BENEDICT**

One poached egg, Black Forest Ham, rustic olive toast, Hollandaise sauce, chives

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

Peel and eat shrimp, Atlantic Red 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

• **Traditional French Toast**

Served with maple syrup and powdered sugar

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

LINE & LURE

SEAFOOD KITCHEN & TAP • PACIFIC NORTHWEST FRESH • LIVE MUSIC

SEAFOOD BRUNCH BUFFET

SUNDAYS | 10:30 AM - 2 PM | 46.00 PER PERSON

HOT

- SCRAMBLED EGGS
- HOME FRIED POTATOES
- SMOKED BACON
- SAUSAGE LINKS
- EGGS BENEDICT
- HOUSE-MADE BISCUITS AND COUNTRY GRAVY
- STEAMED CLAMS & MUSSELS
- SHRIMP & GRITS
- CRAB MAC & CHEESE
- ROTATING ENTRÉE (changes weekly)
- FENCH TOAST

COLD/SALADS

- CAESAR SALAD
- APPLE & ARUGULA SALAD
- POTATO SALAD
- SMOKED SALMON & LOX PLATTER
- FRESH FRUIT
- VEGETABLE CRUDITÉ

FRESH SEAFOOD

- ASSORTED CRAB
- BLOODY MARY CEVICHE
- FRESH PERUVIAN CEVICHE
- POACHED PEEL & EAT PRAWNS
- THAI SHRIMP

FROM THE KITCHEN

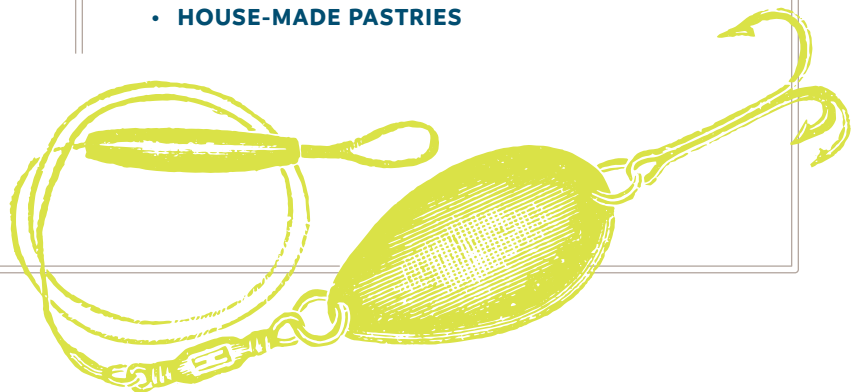
- OMELETS, MADE-TO-ORDER
- EGGS BENEDICT
- LINE & LURE MINI-SEAFOOD BOIL
- PACIFIC NORTHWEST CLAM CHOWDER

CARVING STATION

- HAND-CARVED PRIME RIB
- STEELHEAD WELLINGTON (House Specialty!)
- PIT STYLE HAM

HOUSEMADE DESSERTS

- HOUSE-MADE MACAROONS
- HOUSE-MADE PASTRIES



THIS IS A SAMPLE MENU AND ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY

SUNDAY BRUNCH MENU

BRUNCH A LA CARTE SELECTIONS

CRAB CAKE BENEDICT

Two poached eggs, lump crab cakes, Hollandaise sauce, breakfast potatoes **24**

SEAFOOD OMELET

Jumbo lump crab, Oregon bay shrimp, bay scallops, artichoke, onion, white cheddar cheese, dill, breakfast potatoes, Hollandaise sauce **18**

FISH & CHIPS

Hand-dipped and fried to order, fresh coleslaw, house-made tartar sauce
Choice of french fries or sweet potato fries.

Beer-battered Pacific Cod 20 Panko-crusting Halibut 27

BRUNCH BURGER

All beef chuck patty, bacon, black forest ham, American cheese, fried egg, Hollandaise sauce. Served with french fries or sweet potato fries **16**

SEAFOOD WEDGE SALAD

Poached lobster, jumbo lump crab, Oregon bay shrimp, iceberg lettuce, grape tomatoes, bacon, queso fresco, avocado vinaigrette **20**

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