

BRUNCH MENU

FROM THE KITCHEN

AVOCADO TOAST \$9

Sliced avocado served over multi-grain toast and melted Swiss, topped with an over easy egg. Served with mixed greens tossed in honey balsamic vinaigrette with grape tomatoes.

CRAB CAKE BENEDICT \$16

Two jumbo lump crab cakes served over an English muffin with a poached egg, roasted asparagus, and hollandaise sauce.

MONTE CRISTO SANDWICH \$9

Ham, turkey and Swiss stuffed brioche toast, lightly battered and pan seared. Served with a side of raspberry sauce.

SHRIMP BRUNCH TACOS \$10

Two warm flour tortillas topped with an over medium egg, cheddar cheese, bacon, shrimp and garlic cilantro aioli.

CLASSIC FRENCH TOAST \$10

Topped with your choice of Blueberry or Strawberry sauce, whipped cream and powdered sugar.

FROM THE BAR

NESPRESSO CAPPUCINO \$5

POMEGRANATE BELLINI \$11

Pama Liqueur, Cointreau, Orange, La Marca Prosecco

CLASSIC MIMOSA \$8

Chandon Brut, Orange, Orange Bitters

MIMOSA BLUSH \$9

Chandon Brut, Fresh Strawberries, Orange, Mint

RUBY RED SANGRIA \$10

Bacardi Silver, Pama Liqueur, Cranberry, Orange, Red Wine

TROPICAL WHITE SANGRIA \$10

Plum & Petal Peach Vodka, Bacardi Pineapple, Lemon, Pineapple, White Wine

SHARK SIGNATURE BLOODY MARY \$11

Belvedere Single Estate Rye Vodka: Smogory Forest, House-Made Tomato Blend, Asparagus, Pepparoni, Mozzarella, Green Olive