

Sunday Brunch...

Steak and Eggs 24

Grilled 8 oz Prime Age Ribeye served with Roasted Potatoes, Onions and Peppers and Baked Eggs topped with Crispy Serrano Ham

Poached Eggs over Lobster Hash 20

Two Poached Eggs over Lobster Hash with Creole Hollandaise and Mesclun Greens

Bacon Egg and Crab Sandwich 18

Crabcake, Fried Egg and Applewood Smoked Bacon on a Toasted Kaiser Roll

Basil, Tomato and Goat Cheese Frittatta 14

served with Mesclun Greens

Nuts and Berries 11

House Made Toasted Granola with Pumpkin Seeds, Dried Cherries, Dried Apricots, Pecans, Greek Yogurt, Fresh Strawberries, Blueberries and Blackberries

Fluke Chopped Salad 18

Mesclun Greens, Marinated Grilled Chicken, Maytag Blue Cheese, Crispy Bacon, Haricot Vert, Hard Boiled Egg, and House Made Buttermilk Dressing

Lobster Avocado Salad with Bilstered Jalapeno Vinaigrette 13

All Natural Grilled Burger 10, with Cheese 12

on a Kaiser Roll with hand-cut French Fries, grilled onion and a house made pickle

Fried Shrimp Po Boy Sandwich 14

on a toasted Baguette with hand-cut French Fries

Steamed 1 1/4—1 1/2 pound Local Lobster 29

with Roast Corn Succotash and Fingerling Potatoes

On The Side:

Breakfast Bread Basket 7

Blueberry Scones, Pecan Coffee Cake

Bacon 6

Breakfast Sausage 6

Homefries 6