

SUNDAY BRUNCH

Brunch Beverages

Mimosa or Bellini 12

Sangria (Red or White) 14

Golden Juice 10

mango | pineapple | passion fruit | papaya | coconut water

Emerald Juice 10

watercress | spinach | celery | ginger | agave | lime

Bloody Mary 18

tito's | house made mary mix | jumbo shrimp
jalapeño olive | celery | lemon

Spicy Margarita 17

milagro | pineapple | habanero | cointreau
lime | house sour | black lava salt

Raw Bar

Colossal Shrimp Cocktail 22

Half Lobster 30

Lobster Tail 24

Lobster Claws 7

Half Dozen Oysters 22

east & west coast selections
lavender mignonette

1/2 lobster | 2 shrimp | jumbo lump crab cocktail
tuna tartare | 4 oysters

Ocean Plate 60

Starters

Burrata Salad 18

butternut squash confit | black mission fig | radish
heirloom cherry tomato | mâche

Assorted Cheese Plate 18

chef's selection

Charcuterie 21

chef's selections

Clothesline Bacon 22

maple black pepper glaze | pickle

Maryland Style Crab Cake 22

garden greens | black mint remoulade

Farm Fresh Eggs

Eggs Any Style 18

accompanied by choice of breakfast meat

Eggs Benedict 22

english muffin | canadian bacon | hollandaise

Add Lump Crab Meat 6

Add Gravlax 6

Add Lobster 15

Egg White Frittata 23

spinach | mushroom | avocado

Avocado Toast 23

poached egg | pain de mie | radish | cherry tomato | romesco

Garden City Classics

Buttermilk Pancakes 21

fresh berries | dulce de leche | chantilly cream

Croque Madame 20

pan de mie toast | french ham | gruyère | mornay | egg

French Toast 21

blueberry mascarpone filling | maple syrup

Lobster Roll 28

cold water lobster | brioche bun | cajun fries

Lobster Mac & Cheese 26

cavatappi pasta | smoked gouda | cold water lobster meat

Red Salt Dry Aged Burger 24

burke bacon | sharp vermont cheddar | brioche bun | fries

Crispy Chicken & Waffles 25

buttermilk batter | maple butter

Turkey Club 18

7 grain toast | lettuce | tomato | mayo

Steak & Egg 32

6 oz USDA prime filet mignon | poached egg | béarnaise | potato hash

Sides

Bacon 8

Pork Sausage 6

Potato Hash 6

Salmon Gravlax 10

Mixed Berries 8

Market Salad 6

Hipster Fries 8

New York Bagel 6

Sweet Treats

Warm Cinnamon Bun 14

vanilla gelato | maple crème anglaise

House Made Donuts 15

3 artisanal types

New York Style Cheesecake 14

strawberry sauce | fresh strawberries | whipped cream

Decadent Chocolate Cake 14

raspberry sauce | seasonal berries

Additional gluten-free, vegetarian, & vegan options available upon request

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food-borne illnesses. Although every effort will be made to accommodate food allergies, we are afraid we cannot always guarantee meeting your needs. Please tell your server about any food allergies.

18% gratuity will be added to parties of six or more guests.