

# BRUNCH

## Appetizers

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NEW ENGLAND CLAM CHOWDER – <i>crispy bacon, red chili oil</i> . . . . .	12
BACON & BLUE – <i>baby iceberg, crispy bacon avocado, cherry tomatoes, grilled red onions</i> . . . . .	18
MARKET SALAD – <i>shaved carrots, beets, fennel, sunflower seeds, carrot ginger dressing</i> . . . . .	16
CAESAR SALAD – <i>toasted bread crumbs, shaved parmesan, pickled shallots</i> . . . . .	16
SALAD ADD ONS – <i>grilled chicken \$8   grilled salmon \$12   grilled steak \$14   grilled shrimp \$12</i>	
BURRATA BOARD – <i>prosciutto, roasted red bell pepper, extra virgin olive oil, crostini</i> . . . . .	18
THAI MUSSELS – <i>coconut curry broth, lemon grass, thai basil, crostini</i> . . . . .	18
LOBSTER SALAD – <i>papaya, avocado, lemon dressing, frisée</i> . . . . .	22
FRIED CALAMARI – <i>banana peppers, saffron Aioli</i> . . . . .	16
LEMON FLATBREAD – <i>caramelized lemon, parmesan spread, caramelized onions, bread crumbs</i> . . . . .	16

## Raw Bar

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OYSTERS – <i>East coast, mystic CT</i> . . . . .	half dozen 18   dozen 32
LITTLE NECK CLAMS – <i>house-made cocktail sauce</i> . . . . .	half dozen 14   dozen 28
JUMBO SHRIMP COCKTAIL – <i>cocktail sauce</i> . . . . .	half dozen 22   dozen 38

## Entrées

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EGGS BENEDICT – <i>poached, canadian bacon, truffle hollandaise, english muffin</i> . . . . .	18
EGGS NORWEGIAN – <i>poached egg, smoked salmon, hollandaise, english muffin</i> . . . . .	22
EGG FLORENTINE – <i>poached egg, sautéed spinach, hollandaise, english muffin</i> . . . . .	18
DUCK CONFIT & GRITS – <i>creamy grits, micro green salad</i> . . . . .	22
LOBSTER OMELETTE – <i>havarti cheese, chef's potatoes</i> . . . . .	28
FRENCH TOAST – <i>whipped cream, fresh berries, maple syrup</i> . . . . .	18
AVOCADO TOAST – <i>sunny side egg, smashed avocado, cherry tomatoes, red pepper flakes, seven grain toast</i> . . . . .	18
MEDITERRANEAN GRAIN BOWL [VEGAN] – <i>hummus, feta, crispy chickpeas, pickled onions, quinoa, farro, cucumbers, avocado, roasted pepper coulis &amp; lemon vinaigrette</i>	22
FISH & CHIPS – <i>tartar sauce, malt vinegar</i> . . . . .	23
LOBSTER ROLL – <i>old bay aioli, sea salt potato chips</i> . . . . .	32
SHRIMP LINGUINI – <i>slab bacon, jumbo shrimp, tomatoes, cipollini onions</i> . . . . .	28
SALMON PIALARD – <i>grilled lemon, jicama slaw, lemon vinaigrette</i> . . . . .	25
GRILLED CHICKEN BLT – <i>pepper jack cheese, bacon, cilantro aioli, french fries</i> . . . . .	21
+ add avocado \$3.00	
STEAK SANDWICH – <i>caramelized onions, horseradish cream, french fries</i> . . . . .	24
VIEW BURGER – <i>cheddar &amp; gruyère cheese, caramelized onions, pickles, view sauce, french fries</i> . . . . .	23
STEAK & EGGS – <i>eggs any style, chef's potatoes or mixed greens salad</i> . . . . .	25
STEAK FRITES – <i>french fries, herb butter, red wine reduction</i> . . . . .	25

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Parties of 8 or more will be charged a 20% Service Charge.

## Specialty Cocktails

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BLACKBERRY BRAMBLE – bulleit bourbon, simple syrup, lemon juice, blackberry brandy .....	19
FLORAL EXPRESSION – effen vodka, lillet, fresh lemon juice, simple syrup, pink grapefruit juice .....	16
BLOOD ORANGE PALOMA – espolon, blood orange soda, lime, agave .....	16
LAVENDER GIN FIZZ – gin, lavender-infused simply syrup, club soda .....	18
+ contains egg whites	
THE ORIGINAL DAIQUIRI – light rum, fresh lime juice, simple syrup .....	15

## Bottles & Canned Beers

KONA LONGBOARD LAGER, 12OZ, 4.6% ABV .....	8
BELHAVEN SCOTTISH ALE, 16OZ, 5.6% ABV .....	10
SIERRA NEVADA PALE ALE, 12OZ, 5.2% ABV .....	8
SIXPOINT THE CRISP PILZ, 12OZ, 5.4% ABV .....	8
GOWANIUS GOLD RICE LAGER, 16OZ, 4.6% ABV .....	12
SLOOP JUICE BOMB IPA, 12OZ, 6.5% ABV .....	10
ALLAGASH WHITE, 12OZ, 5.6%, ABV .....	10
MICHELOB ULTRA, 16OZ, 4.2 ABV .....	8

## Draft Beer

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DRAFT – Stella, Franziskaner German Wheat, Narragansett Lager, Lagunitas IPA .....	10
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## Non-Alcoholic Beverages

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LYER'S NON-ALCOHOLIC PROSECCO .....	8
ROOT BEER .....	4
CLASSIC LEMONADE .....	5

## Sparkling

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VILLA SANDI – prosecco, brut .....	15   60
VILLA SANDI – prosecco, rosé .....	15   60

## White Wine

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COTES DU RHONE ROSÉ, M. CHAPOUTIER BELLERUCHE, RHONE VALLEY, FR '20 .....	15   55
PINOT GRIGIO, VILLA SANDI, IT '20 .....	15   65
RIESLING, LAKEWOOD, FINGER LAKES, NY '20 .....	16   70
CHARDOANNY, SINGING TREE, RUSSIAN RIVER VALLEY, CA '19 .....	17   75
PETIT CHABLIS, DOMAINE DU COLOMBIER, BURGUNDY, FR '22 .....	16   60

## Red Wine

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PINOT NOIR, MAISON DE LA VILLETTE, LANGUEDOC, FR '20 .....	16   65
BORDEAUX, CLOS PICHOT, FR '21 .....	15   65
CABERNET SAUVIGNON, BOTANICA BIG FLOWER, SA '20 .....	16   68
ZINFANDEL, PEDRONCELLI, SONOMA COUNTY, CA '20 .....	18   75