



# FATHER'S DAY

## *waterfront brunch buffet*

### RAW BAR

Live Shucked Grand Batture Oysters, Poached Gulf Shrimp, Lobster Tails, Tuna Tataki, & Smoked Bluefish Dip. Horseradish Cocktail, Alabama White BBQ, Strawberry Mignonette, Worcestershire Mustard, Drawn Butter, Fried Saltines

### NOSHING TABLE

A selection of Meats and Cheeses, Crudités & House Made Dips, Mini Wedge Salad, OCs Smoked Oyster Caesar, Heart of Palm Ceviche, Jams, Pickles & Parfaits

### LOCAL & EXOTIC FRUIT DISPLAY

Pink Pineapples, Kiwi, Dragon Fruit, Starfruit, Papaya, Passionfruit, Golden Gooseberries, Farm Patch Strawberries, Cold Pressed Juices, & Fruit Teas

### BREAKFAST NOOK

Shrimp & Crawfish Tortilla, Lima Bean Shakshouka, Maple Pepper Bacon, Chicken Sausage, Cheddar Scrambled Eggs

### TOAST BAR

Fresh Baked Breads and Bagels, Compound Butters, House Preserves, Cured & Smoked Salmons, Waygu Pastrami, Washed Onion, Farm Tomatoes, Caper Berries, Whipped Cucumber Labneh, Sprouts, and a selection of Cream Cheeses

### PANCAKE & FRENCH TOAST GRIDDLE STATION

Cooked to Order. Ricotta Pancakes, Tres Leches French Toast, Strawberry Lime Compote, Lemon Curd, Coconut Infused Maple, Guava Butter, Fresh Whipped Cream, Local Berries

### SALT ROASTED SNAPPER CARVING STATION

Lemon Gremolata, Yuzu Tartar, Remoulade, Pimento Grits, Farmers Market Succotash

### PRIME RIB CARVING STATION

Ancho Espresso Crust, Au Jus, OCs Steak Sauce, Horseradish Cream, Warm German Potato Salad, Charred Broccolini

### PASTRY & DESSERT BAR

Fresh Baked Breads, Pastries, and an assortment of House-Made Sweets including Seasonal Fruit Tarts, Cupcakes, Trifles, Cookies, Cakes, and Macaroons

### BLOODY MARY BAR

(\$30 per person, unlimited) – Green and Red Bloody Mary Mixes, OCs Hot Sauce, Candied Bacon, Pickled Okra, Green Onion, Olives, Mike's Pickled Dills, Pimento Cheese Toasts