



Parade of Sail Brunch - Saturday, July 11, 2026

Choice of Appetizer

HEALTHY FRESH FRUIT Medley of seasonal fruit & berries

HERBED CLAM CHOWDER New England clams, Maine potatoes, smoked bacon & Vermont dairy cream

TRUFFLE POLENTA FRIES Chipotle aioli, zesty marinara sauce & shaved parmesan cheese

CRISPY FRIED CALAMARI With fried jalapeños, cherry peppers, zesty marinara & tartar sauce

SEAPORT COCKTAIL SHRIMP Gulf shrimp with zesty cocktail sauce

MEDITERRANEAN PLATTER Red pepper hummus, tabouli, Kalamata olives, feta cheese, artichoke hearts & lavash points

BURRATA SALAD Heirloom tomatoes, grilled peaches, burrata cheese, prosciutto, arugula pesto, balsamic reduction & grilled French bread

CLASSIC CAESAR Native hearts of romaine, Caesar dressing, croutons & parmesan cheese

BOSTON BIBB SALAD Tender Bibb lettuce with Westfield farm's goat cheese, mango, cucumber, blueberry, dried apricots, roasted almonds & lemon vinaigrette

Choice of Entrée

RASPBERRY STUFFED FRENCH TOAST Raspberry preserves, mascarpone cheese, fresh berries, whipped cream & maple syrup

SEAPORT LOBSTER TOAST Butter poached lobster, guacamole, poached eggs on grilled sourdough with bacon, brunch potatoes & hollandaise sauce

***LIBERTY BREAKFAST** Three eggs any style served with bacon strips, brunch potatoes & English muffin

CLASSIC OMELET Spinach, mushrooms and cheddar with brunch potatoes & breakfast sausages

***SUMMER OMELET** Ratatouille vegetables, caramelized onions, tomatoes, Vermont goat cheese, bacon & brunch potatoes

MAINE LOBSTER OMELET Maine lobster, asparagus, tomatoes, cheddar with brunch potatoes & field greens

***STEAK & EGGS** Char-grilled sirloin steak with three eggs in any style & brunch potatoes

MORNING TACOS Scrambled eggs, pico de gallo, avocado, bacon chipotle aioli & brunch potatoes

***CROQUE MADAME** Smoke ham, Swiss cheese, bechamel, fried eggs on sourdough with brunch potatoes

***75 ALL-NATURAL BURGER** Grass fed beef chuck, lettuce, tomatoes & onions on a toasted brioche bun with French fries & pickles Add Cheese/ Bacon/ Mushrooms/ Avocado/ Jalapeno/ Sautéed Onions

HOUSE MADE VEGGIE BURGER With lettuce, tomatoes, onions, avocado, chipotle aioli and a pickle on a toasted brioche bun with field greens

LOBSTER ROLL Maine lobster, crispy celery & zesty mayonnaise on brioche bun, cole slaw & crispy fries

FLATBREAD PIZZA Arugula pesto, prosciutto, grilled peaches, caramelized onions, Westfield Farm's goat cheese & balsamic reduction

SUMMER QUINOA BOWL Organic quinoa, baby arugula, mango, cucumber, heirloom tomatoes, sweet corn, purple cabbage, roasted almonds, grilled peach glaze & lemon vinaigrette

***STEAK & AVOCADO BOWL** Baby spinach, lemon vinaigrette, tomatoes, blue cheese crumbled, avocado, straw onions, grilled sirloin steak & chimichurri

BEER BATTER FISH & CHIPS Crispy cod, fries, coleslaw & tartar sauce

***MARINATED TENDERLOIN TIPS** Crispy fries, field greens & chimichurri

Choice of Our House Made Desserts

BANANA PUDDING Fresh bananas, dulce de leche, French vanilla cream & Nilla cookies

CHOCOLATE CHIP COOKIE **caution very hot pan** Baked and served in a cast iron skillet, vanilla ice cream & fresh whipped cream

CRÈME BRÛLÉE Tahitian vanilla crème brûlée, fresh berries

MOLTEN CHOCOLATE CAKE **caution very hot pan** Homemade dark chocolate cake, French vanilla ice cream, whipped cream & fresh berries

Before placing your order, please inform your server if a person at your party has a food allergy.

*Denotes raw or undercooked meats. Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions.

75 Health Cuisine: our healthy options low in cholesterol, fat, and calories.

Vegetarian selections, ask for other possibilities.