

# Happy Easter

10AM – 2:30PM Live Jazz starts at 10:30

Three Course Menu - \$45 per person Includes your choice of an appetizer, entrée and dessert listed below.

## Appetizers - choose one

### Simple Green Salad

Champagne Vinaigrette

### Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

### Little Gem Caesar Salad

Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons

### Salmon Sunrise Roll\*

Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha

### Classic Peruvian Style Ceviche\*

Habanero, Red Onion, Fresh Lime, Cancha Corn

### Lobster Butternut Squash Bisque

Maine Lobster, Creole Pumpkin Seeds

### 'Pain Perdu' New Orleans Style French Toast

Banana, Rum Caramel, Toasted Pecans

### Seafood Crêpe Gratin with Shrimp & Crab

Holy Trinity, Royal Glacage

### Bananas Foster Pancakes

Caramelized Bananas, Brown Sugar Maple Syrup, Powdered Sugar

## Brunch Entrées - choose one

### Classic Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffin, Old Bay Hollandaise

### Crab Cake Benedict

Poached Hen Eggs, Sourdough Muffins, J.O. Hollandaise, Potato Hash

### Cajun Omelette

Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese

### Blue Crab Hash

Poached Farm Eggs, Smoked Bacon, Hollandaise, Brabant Potatoes

### Huevos Rancheros

Black Beans, Crisp Corn Tortilla, Over Medium Eggs, Avocado, XXX Sauce

### Prime Steak 'N' Poached Eggs

Toasted English Muffin, Hash Potatoes, Hollandaise Au Poivre

### "Bar Harbor" Lobster Benedict

Two Poached Eggs, Toasted English Muffin, Hash Potatoes

### Eggs Sardou

Crispy Artichoke Hearts, Wilted Spinach, Potato Hash, Creole Hollandaise

### Fried Chicken & Waffles

Whipped Butter, Chili Pepper Maple Syrup

### Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

### Louisiana Crawfish Étouffée

Mahatma Long Grain Rice

### Snapper Almandine

Haricot Vert, Potato Purée, Citrus Brown Butter

## Desserts - choose one

### Florida Key Lime "Tart"

Graham Cracker Crust

### French Market Beignets

Chickory Coffee Cream

### Chocolate Mousse Bomb

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

Please, No Substitutions or Sharing.

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

## Brunch Cocktails \$3

### **Bloody Mary**

Vodka & House Bloody Mary Mix

### **Mimosa**

Prosecco and Orange Juice

### **Bellini**

Peach, Passionfruit, Mango, or Strawberry finished with Prosecco

## Raw Bar Specials \$17

### **Half Dozen Spiced Gulf Shrimp**

Atomic Horseradish Cocktail Sauce

### **Half Dozen Oysters on the Half Shell**

Local Virginia Oysters/PEI Oysters

## Juice Bar

### **Natalie's Orchard Fresh Squeezed Orange Juice / \$6**

### **Natalie's Orchard Fresh Squeezed Lemonade / \$6**

### **Purple Haze / \$8**

White Grape and Pomegranate Juice, Sugar Rim

### **PassionFish Punch / \$8**

Orange, Cranberry, Pomegranate Juice with a Splash of 7Up

### **Cherry Up / \$8**

House Cherry Juice with Mint and House Limeade

## Specialty Brunch Cocktails

### **Bermuda Rum Swizzle / 12**

Silver Rum, Goslings Black Seal, Pineapple & Orange Juice

### **Big Daddy Mary / 21**

Double Shot Vodka, House-Made Bloody Mary Mix, Old Bay Rim, Garnished with Jumbo Shrimp Cocktail, Thick Sliced Bacon, Traditional Accompaniments

### **St. Greyhound / 12**

Vodka, St. Germain Liqueur, Mango Purée, and Grapefruit Juice

### **An Apple a Day / 13**

Smirnoff Green Apple Vodka, Dubonnet Blanc, Grapefruit Juice

## PassionFish Infusions

### **White Cosmo / 15**

Pear Infused Vodka, Orange Liqueur, Lemon Juice, White Cranberry & White Glitter

### **Caliente Margarita / 15**

Jalapeño Infused Tequila, Triple Sec, House-Made Sour Mix, Fresh Lime Wedge, Salt & Tajin Rim

### **Smoked Manhattan / 15**

Hickory-Smoked Bourbon, Angostura Bitters, Orange Peel, Luxardo Cherry

### **Apple Cinnamonita / 15**

Infused Apple Cinnamon Tequila with Fresh Lime Juice & Cinnamon Sugar Rim

## Draft & Bottled Beer

**Ask your server for our seasonal collection of your favorite brews.**

**\$3 Brunch Cocktails are offered with the purchase of the three-course brunch or an entrée.**