

SUNDAY BRUNCH

11:30 am – 3:00 pm

Mariners Mimosa - fresh O.J. & Champagne - 8.00

Hot Mary - our spicy Mary mix with Absolut Pepper - 8.00

Coastal Cosmopolitan - Absolut Vodka with a splash of cranberry & lime juice- 7.75

Classic Ramos Fizz - 8.00

Fresh Squeezed O.J. - 3.59

Espresso - 2.59

Cappuccino - 3.99

Latte or Mocha - 3.99

- Entrees -

Includes a complimentary glass of Champagne, Mariners Mimosa, or Apple Cider

Add a side of home fries for 2.99

Hardwood Smoked Nova Scotia Salmon

with bagel, crème fraiche, capers & onions - 16.99

Peddler Benedict

with lump crab cakes with poached eggs & english muffin topped with lobster sauce - 17.99

Banana Walnut & Mascarpone Stuffed French Toast

with Vermont maple syrup & chicken apple sausage or bacon - 17.99

Wood Grilled Wild King Salmon Benedict

with avocado, bacon, tomato & chive hollandaise, served with home fries - 19.99

Blueberry Buttermilk Pancakes

with Vermont maple syrup, bacon or chicken-apple sausage - 10.99

Traditional Eggs Benedict

with poached eggs, Canadian bacon, english muffin & hollandaise, served with home fries - 12.99

Rock Shrimp, Jack Cheese Scramble

with avocado, tomatoes, Bermuda onions & cilantro - 13.99

Two Eggs any Style

with baguette toast, home fries & chicken apple sausage or bacon - 11.99

World's Best Burger

½ lb of USDA choice beef, freshly ground & wood grilled served with cole slaw & fries - 11.99

Dungeness Crab Omelet - 14.99

Fidel Chacon - Executive Chef Noel Viera - Sous Chef

18% gratuity added to parties of 6 or more. \$6.00 split plate charge. Please, no checks!

Corkage in restaurant \$15.00 per 750ml bottle. \$25.00 per Magnum or larger