

## FIRST COURSE

Blue Crab & Corn Soup 8  
*Green chili crème fraiche*

Churros 8 with hot chocolate 10

Ricotta Fritters 10  
*lavender honey*

Gulf Shrimp and Crabmeat Spring Rolls 10  
*Asian slaw & apricot mustard sauce*

Gulf Shrimp Louie 12  
*Avocado, tomato, butter lettuce, egg & asparagus*

\*Spicy Tuna Tartar 12  
*Sticky rice, avocado, seaweed salad, tobiko & wasabi soy*

Jumbo Shrimp Cocktail 14  
*Classic cocktail sauce & horseradish*

Hearts of Romaine 7  
*Lemon Anchovy dressing, shaved Grana, & brioche croutons*

Water Melon Salad 8  
*Jicama, butter lettuce, feta cheese & lemon mint vinaigrette*

## BRUNCH

Banana Stuffed French Toast 10  
*Toasted walnuts & Vermont maple syrup*

Seasonal Berries Stuffed French Toast 10  
*Toasted almonds & Vermont maple syrup*

Brioche French Toast 10  
*Caramelized pineapple, toasted macadamia nuts & honey yogurt*

Sweet Potato Pancakes 10  
*Candied pecan, peach butter & lavender honey*

Blue Berry & Ricotta Pancakes 10  
*Vermont maple syrup*

Baked Eggs & Lobster Hash 15  
*Chili tarragon hollandaise & Piquillo pepper puree*

Baked Eggs Rancheros 10  
*Corn tortillas, cheddar cheese, black bean, tomatillo salsa & pico-de gallo & crème fraiche*

Chorizo & Piquillo Pepper Frittata 12  
*New potato, green onion & feta*

Asparagus & Point Reyes Blue Cheese Frittata 12  
*Apple wood smoked bacon*

*A gratuity of 18% will be added for parties of six or more*

Soft Scramble 12

*Smoked salmon, onions & toasted brioche*

Egg & Potato Wrap 12

*Brown New potato, onion, jalapeno, fried hard boiled egg, Cilantro, jalapeno aioli, baby greens & garlic herb fries*

Foie Gras Benedict 19

*Poached eggs, smoked herring caviar, toasted brioche, caramelized onion & truffle hollandaise*

Egg Benedict 12

*Shaved Virginia Smithfield ham, spinach, toasted brioche & hollandaise*

\*Smoked Salmon Benedict 13

*Toasted brioche & hollandaise sauce*

Crab Cake Benedict 14

*Toasted brioche & hollandaise sauce*

Chicken Tingas 12

*Corn tortilla, chipotle, poached eggs, tomatillo salsa & crème fraiche*

\*Japanese Kabayaki Salmon Salad 15

*Cucumber, avocado, pickled vegetables, seaweeds, baby lettuce & ginger rice wine vinaigrette*

Grilled Jumbo Shrimp Salad 15

*Bitter greens, sundried cranberries, toasted pine nuts, goat cheese & passion fruit vinaigrette*

Akaushi Beef Burger 13 with seared foie gras 19

*Caramelized onion, sharp cheddar & garlic herb fries*

Fried Eggplant Sandwich 9

*Pain De Mie, roasted piquillo peppers, basil pesto, smoked mozzarella & tomato relish*

Crab Cake Sandwich 13

*Brioche bun, butter lettuce, pickled red onion, spicy remoulade & garlic herb fries*

Fresh Maine Lobster Roll 19

*Soft House roll, tarragon, celery and celery root slaw & garlic herb fries*

Fresh Roasted Organic Turkey Club 12

*Thick cut apple wood smoked bacon, vine ripe tomato, butter lettuce, aioli, flat bread & garlic herb fries*

Fish & Chips 14

*Panko crusted cod filet, pureed minted English peas, garlic herb fries & spicy remoulade*

\*Pan Roasted Salmon 20

*Tellicherry pepper, curried lentil, sautéed spinach & tomato chutney*

Oven Roasted Chilean Sea Bass 26

*Spicy shiro miso, jalapeno, baby bok choy & coconut jasmine rice*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness.*