Small Plates & Greens

Smoked Fish Avocado Toast **24**
Grilled sourdough, smoked fish, avocado, soft egg, pickled red onion, cucumber-habanero-lime crema

Yucatàn Tuna Tostada **22**
Achiote-citrus yellowfin tuna, avocado, cucumber, pickled red onion, habanero-lime crema, cilantro, crisp corn tostadas

Avocado Tostadas **16**
Crispy corn tostadas, smashed avocado, cucumber, roasted corn, pickled red onion, queso fresco, cilantro, citrus vinaigrette

Crab, Corn & Lobster Beignets **23**
Crisp crab, lobster and roasted corn beignets, with queso fresco, cilantro and charred
poblano remoulade

Wood-Fired Romaine **19**
Charred romaine, roasted corn, cucumber, avocado, queso fresco, toasted pepitas, pickled red onion, cilanto-lime dressing

Sweet T'ings

Coconut Tres Leches French Toast **24**
Coconut tres leches brioche, grilled pineapple, dark rum caramel, whipped mascarpone, toasted coconut

Coconut Chia & Mango Parfait **14**
Coconut chia pudding, mango-lime compote, fresh berries, toasted coconut and pepita granola

Brunch Plates

Easterly Crab, Shrimp & Lobster Benedict **36**
Seared crab, shrimp and lobster cakes, poached eggs, toasted Parker House roll, achiote hollandaise, avocado, pickled red onion, breakfast potatoes

Cochinita Pibil Hash **28**
Sour-orange achiote pork, crisp breakfast potatoes, roasted peppers, caramelized onion, black beans, two eggs any way

Coastal Shrimp & Grits **32**
Sautéed shrimp, queso fresco grits, smoked tomato-habanero gravy, roasted corn, crisp sour-orange pork belly

Easterly Breakfast Plate **27**
Two eggs any style, choice of sour-orange pork belly or house sausage, queso fresco grits, achiote potatoes, Parker House roll, charred tomato salsa

Wood Grilled Steak & Eggs **42**
Wood-grilled NY Strip, two eggs any style, crispy fingerling potatoes, cilantro chimichurri, charred tomato salsa

Adobo Chicken & Sweet Potato Waffle **28**
Crisp buttermilk-adobo chicken, sweet potato waffle, smoked habanero honey, pickled watermelon rind, cinnamon butter

Wood-Grilled Brunch Burger **28**
6 oz. beef patty, fried egg, queso fresco cheese, sour-orange pork belly, charred poblano and achiote burger sauce, recado rojo fries

À La Carte

FRUIT AND AVOCADO

Wood-Grilled Avocado **5**
Brûléed Grapefruit **5**
½ Mango **4**
¼ Pineapple **4**
Tropical Fruit Cup **8**

SIDES

Two Eggs Any Style **6**
Achiote Breakfast Potatoes **7**
Queso Fresco Grits **7**
Sour-Orange Pork Belly **10**
House Breakfast Sausage **8**
Sweet Potato Waffle & Cinnamon Butter **12**
Recado Rojo Fries **8**
Avocado & Cucumber Salad **9**
Roasted Corn with Lime & Queso Fresco **8**
Watermelon Rind Pickles **4**

HOUSE MADE BREAD

Pan de Agua **7**

Parker House Roll **4**
One warm house-baked roll, smoked habanero-honey butter

Parker House Rolls **10**
Three warm house-baked rolls, smoked habanero-honey butter, flaky salt

Seafood Towers

Served with mignonette, cocktail, citrus, house hot sauce, fried saltines

St. John **90**
1/2 dozen oysters, 1/2 lb shrimp, 6oz lobster tail, smoked fish spread, tuna crudo, ceviche

St. Thomas **135**
Dozen oysters, 1 lb shrimp, 6oz lobster tail, smoked fish spread, tuna crudo, tiradito, ceviche

Oysters

Raw
Served with grilled lemon, cocktail sauce and Yucatan mignonette
1/2 Dozen 20 | Full Dozen 40

Grilled
Garlic butter & herbed panko
1/2 Dozen 20 | Full Dozen 40

Caribbean Lobster

Whole Caribbean Lobster
Wood-fired with garlic-herb butter, sweet potato and Brussels sprout hash
Market Price / By the Pound

THE EASTERLY OFFERS FRESH & HOUSE-MADE OFFERINGS. WE STRIVE TO GUARANTEE THE FRESHEST & GREATEST AVAILABILITY OF ITEMS ON OUR MENU. OCCASIONALLY ITEMS MAY BECOME UNAVAILABLE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
ALL PRICES INCLUDE ANY LOCAL TAXES. A 20% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS. ALL CHECKS INCLUDE A 4% NON-CASH CONVENIENCE FEE - IN THE EVENT YOU WISH TO PAY CASH, THE FEE WILL BE REMOVED.
PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

WEEKDAY HOURS: DINNER 5PM-10PM | BAR: 5PM-11PM | OYSTER HOUR 5PM-6PM
WEEKEND HOURS: BRUNCH 10AM-3PM | OYSTER HOUR 3PM-5PM | DINNER 5PM-10PM | BAR 10AM-11PM

THE EASTERLY St. Thomas

brunch