

BRUNCH MENU

OYSTERS*

CHILLED: NINGRET NECTARS, RI
1/2 Dozen 15 - Dozen 30
Pink Peppercorn Mignonette

ROASTED OYSTERS 17
Absinthe Butter, Lime, Cilantro

CRISPY FRIED OYSTERS 17
Sesame Chili Aioli

SNACKS

BLISTERED SHISHITO 8
Togarashi Sauce, Lemon Powder

SMOKED SWORDFISH DIP 12
Old Bay Chips, Espelette Pepper

BEET PICKLED DEVEILED EGGS 3ea
Crispy Clam, Espelette Pepper

TOASTS

AVOCADO TOAST 10
Multigrain Bread, Pickled Red Onions, Crushed
Avocado, Green Chili Sauce

HOUSE GRAVLAX TOAST 14
Dill Cream Cheese, Gravlax, Pickled Red Onion, Capers

SALADS

POACHED CHICKEN COBB 14
Farmer's Greens, Neuskie's Bacon, Farm Egg*,
Smoked Gouda, Herb Poached Chicken

SUMMER SALAD 11
Baby Lettuces, Summer Vegetables,
Lemon Dijon, Fine Herbs

LOBSTER SALAD 24
Baby Lettuces, Avocado, French Herbs,
Tarragon Vinaigrette

BRUNCH ENTREES SANDWICHES

SWD BENEDICT 18
Charred Lemon Hollandaise*, Buttermilk
Biscuit, Black Forrest Ham

BLUEBERRY JOHNNY CAKES 13
Soft Butter, Rhode Island Maple Syrup

LOBSTER BENEDICT 28
Buttermilk Biscuit, Local Lobster,
Smoked Chili Hollandaise*

EGGS SHAKSHUKA 16
Two Poached Farm Eggs*,
Tomatillo Shakshuka, Warm Pita

CHILIQUILES 16
Fried Corn Tortilla, Mole Rojo,
Two Eggs Any Style*, Avocado, Lime, Queso

SWD EGG SANDWICH 11
Pain d'Avignon Brioche, Over Easy Farm Egg*,
Farm Cheddar, Bacon, Ginger Ketchup

LITTLE SIS' BURGER 16
Double Patty Smash Burger, Whaler's Sauce,
Sweet Potato Bun, Farm Cheddar - ADD AN EGG +1

BEET AND MUSHROOM BURGER 15
Tahini, Sweet Potato Jam, Sweet Potato Bun

LOBSTER ROLL 26
Chilled: Lobster Salad, Lemon Mayo, Toasted Brioche
Hot: Lobster Butter, Toasted Brioche
Both Served With Garden Greens

STONER ROLL 28
Chilled Lobster Salad, Crispy Clam Strips,
Fine Herbs, Brioche Bun

KIDS

SHORT STACK 9
Johnny Cakes, Soft Butter, RI Maple Syrup

KIDS BREAKFAST 7
Two Farm Eggs*, Bacon, Multigrain Toast

KIDS CHEESE BURGER 12
Brioche Bun, Mild Cheddar

GREEN SALAD 5
Olive Oil & Lemon

FRENCH FRIES 5

ONION RINGS 9

SIDES

GARDEN GREENS 6
CHICKEN FAT HOME FRIES 5
TWO EGGS ANY STYLE 3
MULTIGRAIN TOAST 3
SALT & VINEGAR ONION RINGS 9
OLD BAY FRIES 8

NEUSKIE'S THICK CUT BACON 6
BEET CURED GRAVLAX 13
RI MAPLE SYRUP [2OZ] 2
1/2 AVOCADO 3
SLICED SEASONAL FRUIT 6
BREAKFAST SAUSAGE 7

Executive Chef: David Standridge

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please inform your server if you or anyone in your party as
a food allergy before ordering
*- these items may be served raw, or undercooked,
consuming raw or uncooked meats, poultry, seafood,
shellfish, or eggs may increase risk of foodborne illness