

THE ANGIE

Champagne Brunch



VEUVE MIMOSA	22
VEUVE CLICQUOT BTL	100
served with fresh orange & peach juice	
BUBBLES & PEARLS	150
bottle of veuve clicquot, kaluga caviar served with traditional accoutrements	

BLOODY MARYS

	ANGIE'S BLOODY 17	
	spicy house tomato mix	
LE GRAND BLOODY MARY 21		
	celery, bacon, shrimp, olives	

TABLESIDE SPRITZES

-HUGO	\$45
-APEROL	per
-SARTI	person

BRUNCH SPECIALTIES



LOBSTER CAVIAR ROLL	20 ea
maine lobster salad, celery remoulade	
PEI OYSTERS	14 / 28
three or six P.E.I oysters, cocktail sauce, hot sauce, mignonette	
DUO DE LA MER	24
three P.E.I oysters & three jumbo shrimp cocktail	
TRIO DE LA MER	36
three P.E.I oysters & three jumbo shrimp cocktail, half lobster	
LE GRAND PLATEAU	70
six P.E.I oysters & six jumbo shrimp cocktail, whole lobster	