

THE RESTAURANT
AT

MARITIMEPARC

SUNDAY BRUNCH

SWEETS

BUTTERMILK PANCAKES 13
STRAWBERRY BANANA COMPOTE

CHOCOLATE BANANA FRENCH TOAST 13
WHIPPED CREAM, VANILLA CHANTILLY

SANDWICHES & SALADS

FRENCH DIP 16
SLICED STRIP STEAK, HORSERADISH SAUCE,
FRENCH BREAD, BEEF AU JUS

BRAISED OCTOPUS 17
CHORIZO VINAIGRETTE, POTATO, ARUGULA

LIVING GREENS 14
SHAVED FENNEL, HEIRLOOM BEETS, RICOTTA
SALATA, GREEN GODDESS DRESSING

MP BURGER 16
MEYERS NATURAL BEEF, CALIFON TOMME CHEESE,
GRILLED ONIONS, SPECIAL SAUCE WITH DUCK FAT
FRIES

*THE BEYOND BURGER (VEGETARIAN) AVAILABLE

SIDES

MAPLE GLAZED BACON 9
MASHED POTATO RINGS, GRAINY MUSTARD DIPPING SAUCE 9
DUCKFAT FRIES, SALT & GARLIC 9
CRISPY STRING BEANS, SRIRACHA MAYO 9

EGGS

CHORIZO & EGG PAN SCRAMBLE 16
POTATO, SCALLIONS, SALSA VERDE,
CHIPOTLE SAUCE

OMELET 14
CHEDDAR, MUSHROOM, CARAMELIZED ONIONS,
HERBS

FRITTATA 14
FETA CHEESE, TOMATO, SPINACH, DILL

STEAK & EGGS 24
DUCK FAT FRIES, LIVING GREENS

SEAFOOD

CRAB CAKE 18
GRIBICHE, FRIED EGG, ARUGULA

GRILLED OYSTERS 14
CREAM, LEEKS, BACON

FISH AND CHIPS 14
CRISPY COD, DUCK FAT FRIES, GRIBICHE

CRAB AND POTATO HASH 15
FRIED EGG

LOBSTER MAC & CHEESE 22

EVERY BILL WILL BE CHARGED WITH 20% SERVICE CHARGE TO SUPPORT OUR SERVICE STAFF

EXECUTIVE CHEF CHRISTOPHER SIVERSEN
CHEF DE CUISINE JOHNNY DELGADO
RESTAURANT MANAGER ARIANNA VELEZ