

THE RESTAURANT
AT
MARITIMEPARC
SUNDAY BRUNCH

SWEETS

GRANOLA PARFAIT 10
GREEK YOGURT, SPICED GRANOLA

BUTTERMILK PANCAKES 12
SALTED MAPLE CARAMEL, PECAN CREME FRAICHE

THE BASKET 14
PASTRY CHEF SELECTION OF FRESH CROISSANTS,
MUFFINS & SCONES

SANDWICHES & SALADS

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

CHICKEN BLT 15
GRILLED CHICKEN BREAST, TOMATO, BACON,
REMOULADE, SOURDOUGH BREAD

SHRIMP & AVOCADO SALAD 18
BIBB LETTUCE, PICKLED ONION, SHALLOT
VINAIGRETTE

BABY BEETS 14
PISTACHIO COULIS, LIVING GREENS,
GOAT CHEESE DRESSING

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

*THE IMPOSSIBLE BURGER (VEGETARIAN) AVAILABLE
ON REQUEST

EGGS

TOAST 14
AVOCADO, FRIED EGG, RADISHES, FRESH HERBS,
MULTI GRAIN TOAST

CHORIZO & EGG PAN SCRAMBLE 15
POTATO, SCALLIONS, SALSA VERDE,
CHIPOTLE SAUCE

OMELET 12
CHEDDAR, MUSHROOM, CARAMELIZED ONIONS, HERBS

FRITTATA 14
FETA CHEESE, TOMATO, SPINACH, DILL

STEAK & EGGS 20
DUCK FAT FRIES, LIVING GREENS

SEAFOOD

OYSTERS OF THE DAY
1/2 DZ / 18 - 1 DZ / 34
COCKTAIL SAUCE, GREEN APPLE MIGNONETTE

SHRIMP COCKTAIL 22
FIVE JUMBO SHRIMP, CLASSIC SAUCE

CRAB CAKE 16
GRIBICHE, FRIED EGG, ARUGULA

SMOKED SALMON 18
CRISPY POTATO, CREME FRAICHE, BACON

LOBSTER MAC & CHEESE 19

SIDES

MAPLE GLAZED BACON 8
HASH BROWNS 8
MASHED POTATO RINGS, GRAINY MUSTARD DIPPING SAUCE 8
DUCKFAT FRIES, SALT & GARLIC 8

PARTIES OF 6 OR MORE WILL BE CHARGED WITH 20% SERVICE CHARGE

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