

# HAPPY Father's Day

**10AM – 2:30PM** Live Jazz starts at 10:30

**Three Course Menu - \$45 per person** Includes your choice of an appetizer, entrée and dessert listed below.

## Appetizers - choose one

### **Simple Green Salad**

*Champagne Vinaigrette*

### **Blue Crab & Corn Chowder**

*Jumbo Lump Crab, Green Onions*

### **Little Gem Caesar Salad**

*Parmigiano-Reggiano, Fresh Boquerónes, Garlic Croutons*

### **Salmon Sunrise Roll\***

*Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha*

### **Classic Peruvian Style Ceviche\***

*Habanero, Red Onion, Fresh Lime, Cancha Corn*

### **Lobster Butternut Squash Bisque**

*Maine Lobster, Creole Pumpkin Seeds*

### **'Pain Perdu' New Orleans Style French Toast**

*Banana, Rum Caramel, Toasted Pecans*

### **Seafood Crêpe Gratin with Shrimp & Crab**

*Holy Trinity, Royal Glacage*

### **Bananas Foster Pancakes**

*Caramelized Bananas, Brown Sugar Maple Syrup, Powdered Sugar*

## Brunch Entrées - choose one

### **Classic Eggs Benedict**

*Poached Eggs, Canadian Bacon, English Muffin, Old Bay Hollandaise*

### **Crab Cake Benedict**

*Poached Hen Eggs, Sourdough Muffins, J.O. Hollandaise, Potato Hash*

### **Cajun Omelette**

*Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese*

### **Blue Crab Hash**

*Poached Farm Eggs, Smoked Bacon, Hollandaise, Brabant Potatoes*

### **Huevos Rancheros**

*Black Beans, Crisp Corn Tortilla, Over Medium Eggs, Avocado, XXX Sauce*

### **Prime Steak 'N' Poached Eggs**

*Toasted English Muffin, Hash Potatoes, Hollandaise Au Poivre*

### **"Bar Harbor" Lobster Benedict**

*Two Poached Eggs, Toasted English Muffin, Hash Potatoes*

### **Fried Chicken & Waffles**

*Whipped Butter, Chili Pepper Maple Syrup*

### **Low Country Shrimp & Grits**

*Stone Ground Grits, Tasso Ham, Holy Trinity*

### **Louisiana Crawfish Étouffée**

*Mahatma Long Grain Rice*

### **Snapper Almandine**

*Haricot Vert, Potato Purée, Citrus Brown Butter*

## Desserts - choose one

### **Florida Key Lime "Tart"**

*Graham Cracker Crust*

### **French Market Beignets**

*Chickory Coffee Cream*

### **Chocolate Mousse Bomb**

*Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis*

Please, No Substitutions or Sharing.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

## Brunch Cocktails \$3

### **Bloody Mary**

*Vodka & House Bloody Mary Mix*

### **Mimosa**

*Prosecco and Orange Juice*

### **Bellini**

*Peach, Passionfruit, Mango, or Strawberry finished with Prosecco*

## Raw Bar Specials \$17

### **Half Dozen Spiced Gulf Shrimp**

*Atomic Horseradish Cocktail Sauce*

### **Half Dozen Oysters on the Half Shell**

*Local Virginia Oysters/PEI Oysters*

## Juice Bar

### **Natalie's Orchard Fresh Squeezed Orange Juice / \$6**

### **Natalie's Orchard Fresh Squeezed Lemonade / \$6**

### **Purple Haze / \$8**

*White Grape and Pomegranate Juice, Sugar Rim*

### **PassionFish Punch / \$8**

*Orange, Cranberry, Pomegranate Juice with a Splash of 7Up*

### **Cherry Up / \$8**

*House Cherry Juice with Mint and House Limeade*

## Specialty Brunch Cocktails

### **Bermuda Rum Swizzle / 12**

*Silver Rum, Goslings Black Seal, Pineapple & Orange Juice*

### **Big Daddy Mary / 21**

*Double Shot Vodka, House-Made Bloody Mary Mix, Old Bay Rim, Garnished with Jumbo Shrimp Cocktail, Thick Sliced Bacon, Traditional Accompaniments*

### **St. Greyhound / 12**

*Vodka, St. Germain Liqueur, Mango Purée, and Grapefruit Juice*

### **An Apple a Day / 13**

*Smirnoff Green Apple Vodka, Dubonnet Blanc, Grapefruit Juice*

## PassionFish Infusions

### **White Cosmo / 15**

*Pear Infused Vodka, Orange Liqueur, Lemon Juice, White Cranberry & White Glitter*

### **Caliente Margarita / 15**

*Jalapeño Infused Tequila, Triple Sec, House-Made Sour Mix, Fresh Lime Wedge, Salt & Tajin Rim*

### **Smoked Manhattan / 15**

*Hickory-Smoked Bourbon, Angostura Bitters, Orange Peel, Luxardo Cherry*

## Draft & Bottled Beer

**Ask your server for our seasonal collection of your favorite brews.**