



11AM – 2:30PM Live Jazz starts at 11:30

Three Course Menu - \$35 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 Chesapeake**

Poached Hen Eggs, 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

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

Roasted Vegetables, 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.

*Items may be served to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne 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

Angry Watermelon / 16

Tequila, Watermelon Pucker, Spicy Simple Syrup, House Sour + Tajin Salted Rim

Draft & Bottled Beer

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

\$3 Brunch Cocktails are offered with the purchase of the three-course brunch or an entrée.