



WATER FRONT GRILLE

SUNDAY BRUNCH

BOTTOMLESS BUBBLES 20

CHAMPAGNE / MIMOSAS / BELLINIS

BLOODY MARY 14

COCKTAIL SHRIMP / STUFFED OLIVE

SMALL PLATES / GREENS

CHOWDER 10

New England Quahog Clams /
Littlenecks / Traditional Garnishes

SPRING ROLLS 16

Crab / Shrimp / Two Sauces

SHRIMP COCKTAIL 5.5 EACH

Tangerine Cocktail Sauce

LOBSTER SALAD 25

Cucumber / Strawberry / Crispy Leeks /
Honey Dijon

VENETIAN BAY SALAD 24

Lobster / Tuna / Crispy Leeks /
Shallot – Honey Mustard Vinaigrette

BEETS & FRIED GOAT CHEESE 16

Friese / Pistachio Vinaigrette
Blood Orange / Crème Fraiche

SHRIMP & WATERMELON 24

Whipped Feta / Cucumber / Basil /
Kalamata Olives / Honey Vinaigrette

EGGS / MORNING SWEETS / COMFORTS

EGG FLORENTINE FLATBREAD 20

Spinach / Smoked Bacon / Scrambled Eggs
Caramelized Onions / Mornay Sauce

MAINE LOBSTER FRITATTA 27

Heirloom Tomatoes / Prosciutto /
Caramelized Onions / Goat Cheese

APPLE FOSTERS FRENCH TOAST 19

Maple Caramel / Candied Bacon /
Cinnamon Chantilly

STEAK & EGGS 25

NY Strip / Two Sunny-Up Eggs
Home fries / Hollandaise

SLOW BRAISED BEEF SHORT RIB 27

Honey-Balsamic Brussels Sprouts

HOT LOBSTER ROLL 28

Butter / Herbs / Fries

EGGS BENEDICT 19

Poached Eggs / Canadian Bacon /
Hollandaise Home Fries

M EGG SKILLET 19

Home Fries / Bacon / Caramelized Onions &
Peppers / Two Farm Fresh Eggs / Muffin

CHICKEN & WAFFLES 23

Fried Chicken / Bacon & Banana Waffle /
Maple Syrup / Lemon- Vanilla Powdered
Sugar

FISH & CHIPS 24

Haddock / Malt Vinegar Ketchup / Key Lime
& Chili Tartar Sauce

SCOTTISH SALMON 28

Honey Carrots / Apple-Sherry Gastrique

BRUNCH BURGER 23

Cheddar / Egg / Bacon / Truffle Aioli / Fries