

- SPECIALTY BRUNCH LIBATIONS -

COCKTAILS	
SEACOAST BLOODY MARY	14.95
Grey Goose Vodka, House Blended Mary Mix, Hint of Horseradish and Celery Salt, with a Cajun Jumbo Prawn, Spicy Salted Rim, Lime & Olives	
BAYSIDE MARY	12.50
Stoli Vodka, Kelly y Gonzales Natural Bloody Mary Mix, Fresh Squeezed Lime, Celery Stalk and Olive	
FRENCH GREYHOUND	13.00
Absolut Ruby Red Vodka & St. Germain, Topped with Grapefruit Juice, squeeze of Lime	
BALBOA SUNSET	12.50
Bacardi Limon, Stoli Oranj Vodka & Pineapple Juice, Chilled, shaken and topped with Cranberry Juice	

MULES	
<i>All mixed with Fever Tree Natural Ginger Beer</i>	
<i>Served in a copper mug</i>	
\$12	
MOSCOW	Stolichnaya Vodka
JALISCO	Don Julio Blanco Tequila
IRISH	Tullamore Dew Irish Whiskey
SCOTTISH	Monkey Shoulder Scotch Whisky
KENTUCKY	Bulleit Bourbon Whiskey
LONE STAR	Tito's Texas Vodka
SWEDISH	Karlsson's Potato Vodka

- FOR THE TABLE -

ICED SEAFOOD PLATTER	93.00
6 Oysters, 6 Snow Crab Claws, 6 Tiger Prawns, Maine Lobster Salad, Tuna Tartare Cocktail Sauce, Mignonette, Lemon Wedges	
SEASONAL OYSTERS ON THE HALF SHELL	Half dz. 18.50 Full dz. 36.00
Cocktail Sauce, Mignonette, Lemon Wedges	
CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	20.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	27.00
Condiments and Grilled Baguette	
"CARPACCIO" BRESAOLA	16.75
Sliced Air Dried Beef Strip-loin, Capers, Arugula Salad, Parmesan	
SNOW CRAB CLAW COCKTAIL	18.75
Horseradish Cocktail Sauce	
TIGER PRAWN COCKTAIL	18.75
Horseradish Cocktail Sauce	
TARTARE OF TUNA	16.75
Lightly Spice with Soy, Chili and Ginger	

<p>Bottomless Mimosas available for \$10 per person (with the purchase of any main course item, à la carte)</p>
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- TWO COURSE BRUNCH -
Complimentary Champagne and/or Mimosas

STARTERS
(Please Select One)

ROASTED RUBY BEET SALAD
Goat Cheese, Toasted Walnuts
Belgian Endive, Balsamic Reduction

SOURDOUGH BRUSCHETTA
Tomato, Pesto, Petit Greens
Burrata Mozzarella

BAYSIDE GARDEN SALAD
Grapes, Blue Cheese, Pistachios, Balsamic

HOUSE MADE FRUIT YOGURT
Seasonal Fruit, Granola Clusters

CHOPPED HEART OF ROMAINE SALAD
Parmesan Dressing, Croutons

SOUP OF THE DAY
Chef's Creation

MAIN COURSES
\$29.75
(Please Select One)

- CALIFORNIA FRITTATA (OPEN-FACE OMELETTE)** Tomato, Crushed Avocado, Swiss Cheese, Roasted Potatoes
- BAYSIDE SALMON BENEDICT** Smoked Salmon, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus
- CANADIAN BENEDICT** Canadian Bacon, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus
- NEW ORLEANS STYLE BREAD PUDDING** Macerated Fresh Berries, Pure Maple Syrup, Whipped Cream, Walnuts
- GRIDDLE CRAB CAKE "FLORENTINE"** Wilted Spinach, Citrus Hollandaise, Asparagus, Roasted Potatoes
- SPICY ITALIAN SAUSAGE HASH** House Made Potato Gnocchi, Sweet Peppers, Parsley, Parmesan & Fried Hen Egg
- FUSILLI PASTA "PROSCIUTTO"** Smoked Prosciutto Speck, Asparagus, Alfredo Sauce
- OPEN FACE BURGER** 9oz Angus Beef Patty, Texas Toast, Forest Mushroom Gravy, Fried Hen Egg
- LINGUINI PASTA** Wild Boar Bolognese, Italian Parsley, Parmesan
- TIGER PRAWN RISOTTO** Summer Corn, Roma Tomato
- SIMPLY ROASTED CHICKEN BREAST** Wilted Spinach, Lemon Sauce, Gratin Soft Polenta
- GRILLED CHICKEN BREAST SALAD** Asian Slaw, Noodles, Ginger Sesame Dressing, Edamame, Walnuts
- PEPPER CRUSTED AHI TUNA** Couscous Salad - Cucumber, Tomato, Mini Peppers, Olives, Arugula, White Balsamic

PREMIUM MAIN COURSES
\$35.75

- WILD MUSHROOM CRUSTED ORGANIC SALMON** Potato Puree, Asparagus, Riesling Sauce
- LOBSTER SANDWICH** Artisan Bread, Maine Lobster Salad, Lemon Aioli, Avocado, Tomato
- BLACKENED SWORDFISH** Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens
- OPEN-FACED BAYSIDE STEAK SANDWICH** Artisan Bread, Bacon, Arugula Pesto, Tomato, Avocado, Fried Hen Egg
- GRILLED LAMB CHOPS** Garlic Mashed Potatoes, Seasons Vegetables, Port Wine Mustard Sauce
- VENISON LOIN** Anjou Pear, Crushed Garnet Yam, Bok Choy, Cranberry Coulis, Spiced Red Wine Reduction
- PRIME BEEF CULOTTE STEAK** Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

DESSERTS
\$5.25

- CHOCOLATE SOUFFLÉ CAKE** House Made Hazelnut Gelato
- HOUSE MADE SORBETS** Fresh Berries
- MEYER LEMON PANNA COTTA** Local Strawberries, Pistachio Biscotti
- VANILLA BEAN GELATO** Fresh Berries
- CHOCOLATE BUDINO** Cookie Crumbs, Caramel Sauce, Whipped Cream
- TAHITIAN VANILLA BEAN CRÈME BRÛLÉE** Linzer Cookie