

- FOR THE TABLE -

CHEESE BOARD	21.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD	28.00
Condiments and Grilled Baguette	
“CARPACCIO” BRESAOLA	17.00
Sliced Air Dried Beef Strip-loin, Capers, Arugula Salad, Parmesan	
SNOW CRAB CLAW COCKTAIL	19.00
Horseradish Cocktail Sauce	
TIGER PRAWN COCKTAIL	19.00
Horseradish Cocktail Sauce	
TARTARE OF TUNA	17.00
Lightly Spice with Soy, Chili and Ginger	

BRUNCH COCKTAILS

SEACOAST BLOODY MARY	14.95
Grey Goose Vodka, House Blended Mary Mix, Horseradish and Celery Salt with a Cajun Jumbo Prawn, Spicy Salted Rim, Lime & Olives	
SPICY SOUTHERN BLOODY MARY	14.50
Absolut Peppar Vodka, House Blended Mary Mix, Horseradish with Spicy Picked Okra and Crispy Bacon	
BLOODY CESAR	13.75
Tito’s Vodka, House Blended Mary Mix, Clamato Juice With a touch of Dijon Mustard	
BAYSIDE MARY	12.50
Stoli Vodka, Kelly y Gonzales Natural Bloody Mary Mix, Fresh Squeezed Lime, Celery Stalk and Olive	
BREAKFAST SPRITZER	13.00
Stoli Vanilla & Aperol, squeeze of Lemon Topped with Sparkling Wine served on the Rocks	
COPPER PUNCH	13.00
Absolut Elyx, Strawberry Puree, Basil, Fresh Lime Juice Topped with Mumm Sparkling served in a Copper Coupe	

- TWO COURSE BRUNCH -

Complimentary Bottomless Champagne and/or Mimosas

STARTER SELECTION

- ROASTED RUBY BEET SALAD** Goat Cheese, Toasted Walnuts, Belgian Endive, Balsamic Reduction
- BAYSIDE GARDEN SALAD** Grapes, Blue Cheese, Pistachios, Balsamic
- CHOPPED HEART OF ROMAINE SALAD** Parmesan Dressing, Croutons
- SOURDOUGH BRUSCHETTA** Tomato, Pesto, Petit Greens, Burrata Mozzarella
- HOUSE MADE FRUIT YOGURT** Seasonal Fruit, Granola Clusters
- SOUP OF THE DAY** Chef’s Creation

ENTRÉE SELECTION

\$29.95

- 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** Smoked Canadian Ham, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus
- BANANA BREAD PUDDING** Macerated Fresh Berries, Pure Maple Syrup, Whipped Cream, Walnuts
- GRIDDLE CRAB CAKE “FLORENTINE”** Wilted Spinach, Citrus Hollandaise, Asparagus
- 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, Tomato, Bacon, Cheddar, Fried Hen Egg
- LINGUINI PASTA “SCAMPI”** Tiger Prawns, San Marzano Tomato Marinara, Parsley
- TIGER PRAWNS** “Famous Green” Risotto, Sugar Snap Peas
- 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 ENTRÉE SELECTION

\$36.50

- WILD MUSHROOM CRUSTED ORGANIC SALMON** Potato Puree, Asparagus, Riesling Sauce
- LOBSTER SANDWICH** Texas Toast, Maine Lobster Salad, Lemon Aioli, Avocado, Tomato
- BLACKENED SWORDFISH** Lemon Risotto, Mediterranean Tomato 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
- PRIME BEEF CULOTTE STEAK** Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

****Bottomless Mimosas available for \$10 per person (with the purchase of any main course item, à la carte)****