



Mother's Day Brunch

Breakfast

Eggs Benedict	16
2 Poached Eggs, Toasted English Muffin, Griddled Ham, Hollandaise Sauce, Home Fries	
Avocado Eggs Benedict	18
2 Poached Eggs, Toasted English Muffin, Avocado, Hollandaise Sauce, Home Fries	
Smoked Salmon Eggs Benedict	20
2 Poached Eggs, Toasted English Muffin, Smoked Salmon, Hollandaise Sauce, Home Fries	
Steak & Eggs	24
7 Oz. NY Strip, Sunny Side Up Eggs, Home Fries & Toast	
Avocado Toast	16
Fresh Avocado Spread on Toasted Country Bread, Sunny Side Eggs, Home Fries	
Omelette	14
Eggs + 3 Choices of Fillings: Bacon, Ham, Sausage, Mushrooms, Peppers, Onion, Spinach, Tomato, Broccoli, American Cheese, Cheddar, Feta, Gruyere, Monterey Jack, Served with Breakfast Potatoes & Toast	
French Toast	13
Vermont Maple Syrup, Cinnamon Butter, Fresh Assorted Berries	
Breakfast Pastries Basket	15
Assorted Pastries & Cinnamon Sticky Bun	
Corned Beef Hash	20
Corned Beef, Potatoes, Onions, Sunny Side Eggs	
Shakshouka	18
Poached Eggs, Tomato Sauce, Peppers, Onions	

Starters

Classic Shrimp Cocktail	19
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Lobster Cocktail	24
Fresh Horseradish, Lemon, Roslyn Cocktail Sauce	
Crispy Calamari	14
Marinara, Sriracha Mayo Dipping Sauce	
Mussels	22
Creamy White Wine Sauce or Spicy Red Sauce	
Charred Octopus	21
Tarragon Aioli, Sriracha Mayo, Pepper Drops	
Lobster Bisque	11
Broccoli & Cheddar	10
Beet & Burrata Salad	16
Creamy Burrata, Roasted Beets, Frisee Lettuce, Shaved Parmesan, Apple Vinaigrette	
Classic Caesar Salad	14
Focaccia Garlic Croutons, Shaved Parmesan + 5 Chicken or + 8 Shrimp	
Watermelon Salad	15
Watermelon, Arugula, Frisee Lettuce, Feta Cheese, Lemon Vinaigrette, Balsamic Glaze	
"1221" Garden Salad	16
Heirloom Tomatoes, Cucumber, Feta, Peppers, Onions	

Sides

Applewood Bacon	7
Breakfast Sausage	7
Breakfast Potatoes	7
Pommes Frites	7
Fresh Fruits	7
Truffle Parmesan Fries	11
Garlic Mashed Potatoes	10
Roasted Seasonal Vegetable Trio	12
Carrots, Broccoli, Cauliflower	
Fried Cauliflower	10
Yellow Curry, Golden Raisins, Crushed Pepper	
Classic Mac & Cheese	12
+ 12 Lobster	
Penne	7
Marinara or Garlic & Oil	

Entrees

Smash Burger	19
White Cheddar, Caramelized Onion, Secret Sauce, Brioche Bun, Served with Fries	
Lobster Roll	MP
Toasted New England Roll Stuffed with Lobster Salad, Served with Fries	
Lamb and Feta Burger	20
Tzatziki Sauce, Served with Fries & Coleslaw	
Chicken Milanese	23
Cherry Tomato, Red Onion, Baby Arugula, Shaved Parmesan	
Grilled Organic Salmon	29
Pickled Radish, Asparagus, Sour Cream Mash, Beurre Blanc Sauce	
Chicken Paillard	23
Grilled with Arugula, Tomato, Red Onion Salad, Red Wine Vinaigrette	
Mushroom Ravioli	26
Garlic Parmesan Cream Sauce	
Marinated Flat Iron Steak	MP
Garlic Mashed Potatoes, Sautéed Spinach, Red Wine Demi Glace	

Beverages

Juice, Spring Water, Soda, Iced Tea, Coffee, Decaf, Tea, Espresso, Latte & Cappuccino Available	
Mimosa	10
Virgin Mary	7
Bloody Mary	10
Bellini	10

*CONSUMING RAW OR UNDEROOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. MENU ITEMS MAY CONTAIN, OR COME INTO CONTACT WITH CRUSTACEAN SHELLFISH, EGGS, FISH, MILK, PEANUTS, SOYBEANS, TREE NUTS, AND WHEAT. FOR GUESTS WITH SPECIAL DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT A TEAM MEMBER.



Sparkling

BY THE GLASS

- Danzante, Prosecco** 10
- Moet & Chandon Rose** 10

BY THE BOTTLE

- Louis Pommery Brut** 65
- Moet & Chandon Rose** 95
- Moet & Chandon Brut** 95
- Veuve Cliquot, France** 150
- Ruinart Blanc de Blanc** 250
- Louis Roederer Cristal** 600

White

BY THE GLASS

- Donini, Pinot Grigio, Italy, 2018** 10
- 13 Celsius, Sauvignon Blanc, New Zealand, 2018** 14
- Benzinger, Chardonnay, Washington State, 2017** 15
- Milbrandt, Chardonnay, Washington State, 2018** 12
- Rosé All Day, Rosé, France, 2020** 13

Red

BY THE GLASS

- Imagery, Pinot Noir, California, 2018** 15
- Francis Coppola, Merlot, Napa, 2016** 14
- J Lohr, Petite Sirah, Paso Robles, 2017** 15
- Joel Gott, Cabernet Sauvignon, California, 2017** 16
- Graffigna, Malbec, Mendoza, 2018** 12
- Astica, Malbec, Argentina, 2020** 11

Specialty Cocktails

- Holly Go Lightly** 15
Titos Vodka, Aperol, Citrus, Triple Sec
- East India Trading Company** 16
Tanqueray Gin, Cucumber Ginger Syrup, Citrus
- Blood Orange Margarita** 18
Don Julio Tequila, Citrus, Blood Orange
- The Salty Road** 15
Don Q Dark Rum, Grapefruit, Elderflower
- Boulevardier** 15
George Dickel Rye, Campari, Red Vermouth

Bottled Beer/Seltzer

- Voodoo Ranger IPA** 9
- Blue Point Toasted Lager** 8
- Corona** 7
- Heineken** 7
- Blue Moon** 7
- Coors Light** 7
- Budweiser** 6
- Bud Light** 6
- White Claw** 8

Draft Beer

- Chimay** 15
Première Ale, 7.0% ABV
- Garvies Point Battalion 5** 10
Pilsner, 5.25% ABV
- Blue Point Spectral Haze** 12
IPA, 6.5% ABV
- Garvies Point Seaworthy** 10
Saison, 5.0% ABV
- Stella Artois** 10
Pilsner, 5.2% ABV
- Garvies Point Port Service** 10
Porter, 6.0% ABV

Dessert

- Apple Crumb** 12
Toasted Warm, Vanilla Ice Cream
- Ricotta Cheesecake** 12
Strawberry Coulis, Whipped Cream
- Chocolate Molten Lava Cake** 12
Warm Chocolate Center, Chocolate Ganache, Vanilla Ice Cream
- Ice Cream** 7
Choice of One: Chocolate, Vanilla, Cookies & Cream
- Sorbet** 9
Choice of One: Lemon, Raspberry, Mango
- Flourless Chocolate Cake** 12
Raspberry Sauce, Whipped Cream