

BRUNCH

Appetizers

Oysters 6 for \$20 <i>shucker's choice, horseradish, mignonette</i>	
Creamy Seafood Chowder (gf) <i>chef selection</i>	8/14
Soup du Jour (df/gf)	8/14
Ceviche (df) <i>daily selection</i> <i>tigers milk, coconut, pickled onion,</i> <i>herb oil, grilled toast</i>	23
Ahi Tuna Tacos (df) (2pc) <i>kimchi aioli, avocado, sesame, wonton shell</i>	18
Crab Cakes (df) (3pc) <i>arugula, pickled carrot, preserved lemon</i> <i>vinaigrette</i>	19
Roasted Beet Salad (gf) <i>goat cheese mousse, pistachio dukkah,</i> <i>pickled beet, pear vinaigrette</i>	18
Shrimp Cocktail (df/gf) (5pc) <i>Wild Argentinian shrimp, gin & lime</i> <i>cocktail sauce</i>	23
Grilled Calamari (df/gf) <i>caponata, capers, eggplant, agrodolce</i>	22
Buffalo Halibut Cheeks (gf) <i>blue cheese, crudites</i>	21

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Entrées

Lobster Benny <i>hollandaise, grilled challah bread</i>	31
Smoked Trout Avocado Toast <i>in house smoked trout, two poached eggs</i>	23
Fish + Chips (df/gf) <i>haddock, slaw, frites, tartar sauce</i>	
1 pc	21
2pcs	28
Octopus <i>spaetzle, nduja paprikash, lemon panko</i>	36
Pan Roasted Halibut (gf) <i>celeriac puree, cashew pipian verde,</i> <i>turnips, cilantro</i>	39
Steak Frites (df/gf) <i>Cumbræes Striploin au poivre, frites</i>	42
Add seared scallops (2pc)	16
Grilled Arctic Char (df/gf) <i>hummus, confit tomato, roasted</i> <i>squash, mint pistachio pistou</i>	29
Lobster Roll <i>toasted brioche, orange mayo</i> <i>served with frites or salad</i>	31
Tuna Nicoise Salad (df/gf) <i>seared ahi tuna, anchovy, green beans,</i> <i>olives, field greens, soft boiled egg</i>	31