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| Brunch COCKTAILS | MIMOSA, fresh squeezed orange juice, val d'oca prosecco 10 | NOCINO ESPRESSO, kasama rum, coffee liqueur, nocino, coconut, cold brew, cinnamon 15 |
| | BLOODY MARY, bloody infused vodka, smoked tomato mix, veggies, cocktail shrimp 12 | FLYING BELLINI (serves 3-4), val d'oca prosecco, citrus infused vodka, peach juice, sour raspberry 45 |
| | POM SUNRISE, tito's vodka, pama pomegranate, orange juice, pom grenadine 12 | BREAKFAST MARGARITA, mi campo blanco tequila, cointreau, orange marmalade, lime 13 |

BRUNCH

SIMPLE BREAKFAST* two eggs, sausage links or applewood smoked bacon, sourdough toast, breakfast potatoes 14

PLANK FRENCH TOAST peanut butter stuffed, candied bacon, banana brûlée, maple syrup 16

SMOKED SALMON BENEDICT* english muffin, everything cream cheese, poached eggs, hollandaise, caper, red onion 19

CRAWFISH OMLETTE mascarpone, chive, simple salad 18

STEAK & EGGS* hanger steak, two eggs, country gravy, breakfast potatoes, chive 29

BACON WRAPPED SHRIMP jalapeño, aged white cheddar, dirty grits, tomato, crawfish beurre blanc 29

CROQUE MADAME* texas toast, ham, raclette, sunny egg, mornay, dijon mustard, chive 17

BREAKFAST RAMEN NOODLES* ginger scallion noodles, yuzu, bonito, sunny eggs, bacon 19

AVOCADO SHRIMP TOAST* sourdough, sweet soy, chili aioli, sesame, sunny eggs, green onion 18

RAW + CHILLED

ICED OYSTERS* horseradish, hot sauce, mignonette 4 ea

SHRIMP COCKTAIL cocktail & creole mustard sauce 21

REDFISH CEVICHE* leche di tigre, avocado, red onion, black garlic, tostada (S) 16

SALMON CRUDO* roasted tomato caper relish, lemon zest, olive oil, chive 14

SMOKED MUSSELS ESCABECHE, sherry vinegar, calabrian chili, fennel, olives, rosemary 12

KING CRAB 1 lb, chilled with lemon vinaigrette & chive or warm with drawn butter MP

ROYAL SEAFOOD TOWER* 12 oysters, 6 dressed oysters, shrimp cocktail, salmon crudo, mussels escabeche, redfish ceviche 110

SHARE PLATES

HASHBROWNS, dill crème fraîche, smoked trout roe, chive 14

SMOKED FISH DIP everything spice, dill, pickled red onion, comeback crackers 15

CALAMARI, pickled red onion, aji aioli, cilantro 15

BEIGNET STYLE HUSHPUPPIES sweet corn fritters, chive, jalapeño jam 10

PEI MUSSELS salsa negra, chicharrón, crema, mexican oregano, scallion salsa verde, avocado, sourdough (S) 20

SOUP + SALAD

THAI CLAM CHOWDER bacon, potato, coconut milk, green curry, cilantro (S) 10

GOLDEN BEETS goat cheese, quinoa, grapefruit, dill, chili crunch, honey vinaigrette 12

WOOD GRILLED CAESAR* parmesan, soft egg, breadcrumb 13

HARVEST SALAD apricot, hazelnut, blue cheese, mint, date vinaigrette 13

Salad adds herb chicken breast +9 / salmon +11 / shrimp +11*

HANDHELDS

BREAKFAST SANDWICH* over easy egg, ham, american cheese, aioli, breakfast potatoes 14

BREAKFAST BURGER* bacon-onion jam, sunny egg, raclette, pickle, creole mustard aioli, fries 19

JALAPEÑO SALMON BURGER tempura jalapeño, pickled red onion, sweet soy, everything cream cheese, fries (S) 20 *add smoked trout roe +4*

FRIED REDFISH SANDWICH pickle, lettuce, tomato, creole tartar sauce, fries 20

BLACKENED FISH TACOS salsa negra crema, avocado, slaw, calabrian vinaigrette, fries (S) 19

SIDES

TWO EGGS* 6
anyway you like them

SAUSAGE LINKS 6

**APPLEWOOD
SMOKED BACON** 6

SOURDOUGH TOAST 3
butter, sea salt

BREAKFAST POTATOES 6
smoked paprika, chive

DIRTY GRITS 7



SCAN for
CURRENT
SOURCING



SCAN FOR
oyster bar,
gluten sensitive,
& happy hour

