



THE YEAR ROUND DINING DESTINATION

BRUNCH MENU

LIVE JAZZ FROM 1:00 - 3:00 EVERY SUNDAY

SOUPS & SALADS

LOBSTER CORN CHOWDER 9

(CUP \$5)

FRESH LOBSTER LIGHT CREAM CHOWDER WITH, SWEET CORN, POTATOES AND LEEKS

SOUP OF THE DAY 7

(CUP \$3.50)

FRESH FRUIT SALAD 7

PLUM ISLAND ORGANIC GREENS 8

ORGANIC BABY GREENS TOSSED WITH BALSAMIC-ROSEMARY VINAIGRETTE & PARMESAN SHAVINGS
(ADD GRILLED SALMON OR CHICKEN \$9, SHRIMP \$3 EACH)

POACHED PEAR SALAD 9

ORGANIC BABY GREENS WITH ANJOU PEARS POACHED IN PORT WINE, SPICED PECAN, BLUE CHEESE AND FINISHED WITH A LAVENDER VANILLA VINAIGRETTE

CAESAR SALAD 9

TRADITIONAL CAESAR SALAD WITH SMOKED GOUDA CROUTONS, WHITE ANCHOVIES, SPRINKLED WITH FRESH PARMESAN
(ADD SHRIMP (\$3 EACH), SALMON (\$9) OR CHICKEN (\$9)) *

APPETIZER

RAW BAR

OYSTERS ON THE HALF SHELL, OYSTERS ROCKEFELLER, SHRIMP COCKTAIL
(\$3 EACH), (½ DOZ \$16)

SMOKED SALMON 10

NORWEGIAN SMOKED SALMON WITH RED ONIONS AND CAPERS

CRAB CAKE 12

CRAB CAKE SERVED WITH HARICOT VERT & A GOLDEN BEET PUREE

FRENCH CREPES 8

TRADITIONAL CREPES WITH CHOICE OF: CHOCOLATE NUTELLA, SUGAR & LEMON & FRESH STRAWBERRIES

ENTRÉE

EGGS FLORENTINE / BENEDICT / NORWEGIAN 12

POACHED EGGS SERVED ON ENGLISH MUFFINS WITH A CHOICE OF SPINACH, CANADIAN BACON
OR SMOKED SALMON, WITH HOLLANDAISE SAUCE

BELGIAN WAFFLE 11

HOMEMADE WAFFLE SERVED WITH VERMONT MAPLE SYRUP, FRESH BERRIES AND VANILLA BEAN WHIPPED CREAM

CROQUE MONSIEUR / MADAME 14

WARM FRENCH SANDWICH WITH SWISS AND GRUYERE CHEESE, ROSEMARY HAM AND DIJON MUSTARD
(CROQUE MADAME SERVED WITH 2 EGGS \$3)

OMELETTE 10

CHOICE OF 3: SWISS, GRUYERE, HAM, BACON, BROCCOLI, SPINACH, TOMATO, ASPARAGUS, SMOKED SALMON,
LOBSTER (ADD \$4), SERVED WITH ORGANIC GREENS

MOULES FRITES 14

PEI MUSSELS SIMMERED WITH FRESH THYME TOMATOES AND WHITE WINE SERVED WITH FRENCH FRIES AND AIOLI

STEAK & EGGS 18

TWO MEDALLIONS OF FILLET MIGNON SERVED WITH TWO POACHED EGGS

LOBSTER RAVIOLI 16

FRESH LOBSTER STUFFED RAVIOLI SERVED WITH AN ORGANIC WILD MUSHROOM VERMOUTH CREAM SAUCE

FISH & CHIPS 16

BEER BATTERED TILAPIA SERVED WITH FRENCH FRIES AND A PICKLED JALAPEÑO TARTAR SAUCE

PLUM ISLAND CLAMS 15

COUNTNECK CLAMS SIMMERED IN A LIGHT CREAM, BACON, BLEU CHEESE AND FRESH THYME BROTH
WITH FRESH PENNE PASTA
(ALSO AVAILABLE AS DRUNKEN CLAMS OVER PASTA)

ANGUS BURGERS 15*

8OZ ANGUS BEEF BURGER WITH SWISS, GRUYERE OR BLEU CHEESE (BACON \$1)

PLUM ISLAND GRILLE BOARD

PLEASE SEE GRILLE BOARD FOR TODAY'S FRESH FISH SELECTIONS

Francis Broadbery

OWNER / CHEF

SOUS CHEF / SHELLEY COLE

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS, ARE ELDERLY, PREGNANT, OR A YOUNG CHILD..

KIDS MENU AVAILABLE