



## Cocktail & Wine Brunch Specials

### **Bloody Mary or Screwdriver ... 10**

Tito's vodka, Zing Zang & pickled veg or orange juice

### **Mimosa or Champagne ... 8**

Francois Montand champagne, orange juice

### **Bloody Mary Adds: Maine Lobster & Shrimp Skewer and Pickled Veg skewer ... 16**

**THE 150 Bloody Mary** - Oysters, Lobster, Shrimp, Crab, Caviar, Beef Tenderloin & more ... 150

**Build Your Own City Grille Bloody** - select & combine items from our Raw Bar, Steak Board & Brunch Menu ... mp

**"Rosé de Rêve" Magnum** by Domaine Le Grande Sieste, 1.5L magnum, rosé of grenache, cinsault & syrah, France ... 69

## Appetizers

### **Argentinian Red Shrimp ... 15**

sauteed in butter, garlic, shallot and red chili flake, lemon & scallion finish, warm baguette

### **Spanish Octopus ... 18**

gigante bean & arugula sauté, grape tomatoes salsa verde, aged balsamic vinaigrette

### **Jumbo Lump Crab Cakes ... 16 single / 30 double**

red watercress and piquillo pepper micro salad, dijonnaise, lemon wedge

### **Escargot ... 15**

tarragon scampi butter, parmesan reggiano, toasted crostini

### **Shoyu Steak Tartare\* ... 21**

C.A.B.® beef tenderloin, bourbon barrel shoyu - ponzu marinade, shallot, white soy cured egg yolk, cilantro, lime zest, red chili oil, sesame seeds, Momofuko Chili Crunch®, crispy wonton bowl

### **Baked Oysters ... 15**

(5) house oysters, lemon - garlic - parsley compound butter, shredded aged parmesan

### **Black Truffle ... 3**

tomato mustard seed jam

### **Deviled Eggs**

(2 halves per order)

### **Mushroom Escabeche ... 4**

local Beach mushrooms, sherry vinegar, paprika

### **Alaskan King Crab ... 6**

chilled crab garnish, citrus aioli, dill

### **Romanoff ... 10**

Tsar Nicolai Classic® caviar, crème fraiche, chive

**Flight of 4 Halves, 1 of each flavor ... 11**

## Salads & Soups

### **Berries & Goat Cheese... 15**

strawberries, blueberries, crumbled goat cheese, vanilla pickled red onion, toasted cashews, frisee & baby spinach, champagne vinaigrette

### **Burrata ... 16**

mixed heirloom tomatoes, fresh basil, aged balsamic reduction, Maldon sea salt, extra virgin olive oil

### **Melon & Feta ... 15**

compressed honeydew melon, marinated fresh feta, orange supremes, toasted pine nuts, roasted peppers, Urban Farms baby lettuce, citrus poppy vinaigrette

### **Caesar ... 12**

chopped romaine, herbed croutons, parmesan tuile, shredded parmesan, Karen's Filling Station Restaurant dressing

### **Tomato Bisque ... 8**

basil oil and crème fraiche garnish

### **Sweet Corn & Seafood Chowder ... 8**

crispy bacon and paprika oil garnish

## Salad Additions:

Argentinian Red Shrimp ... 12

Organic Boneless Chicken Breast ... 10

Faroe Island Salmon ... 14

Australian Wagyu 9+ Steak, 7oz ... 26

Cape Cod U10 Diver Scallops, qty 2 ... 18

Maine Lobster Tail, 5oz ... 18



## Sandwiches

### **Fresh Catch Sandwich ... 17**

lightly blackened fish, melted cheddar, lemon caper aioli, lettuce, tomato, toasted French water roll

### **THE Italian Sandwich ... 16**

soppressata, capicola, prosciutto, arugula, heirloom tomato, basil pesto, aged pecorino, balsamic reduction, butter toasted focaccia

### **Brunch BLT Croissant ... 18**

2 fried eggs, sliced avocado, Nueske's bacon, roma tomato, bibb lettuce, datil pepper aioli, butter toasted croissant

### **Bacon Gouda Steak Burger ... 17**

8oz, house ground steak, Nueske's bacon, aged gouda, roasted garlic & mixed peppercorn aioli, toasted brioche bun  
add: sunny side up egg ... 3

### **Lobster Roll on Toasted Brioche ... 34**

Cold: Maine lobster, celery, lemon dill aioli, bibb lettuce, tomato

Hot: Maine Lobster tossed in drawn butter, lemon wedge

### **Street Tacos (2)**

street corn salsa with cotija cheese, cilantro, Napa cabbage slaw, grilled flour tortillas, pickled Fresno peppers

### **Blackened Argentinian Red Shrimp ... 17**

### **Seasoned Butter Poached Alaskan King Crab ... 31**

## Brunch

### **Rockefeller Benedict ... 19**

2 poached eggs, creamed baby spinach, artichoke hearts, parmesan, butter toasted sourdough English muffin, Nueske's bacon lardons, fried house oysters, Aleppo hollandaise

### **King Crab "Oscar" Benedict ... 24**

2 poached eggs, asparagus, grape tomatoes, butter toasted sourdough English muffin, Aleppo hollandaise

### **Classic Benedict ... 15**

2 poached eggs, warmed prosciutto, butter toasted sourdough English muffin, lemon hollandaise, side of asparagus

### **Brunch Hash in Skillet ... 15**

2 sunny side up eggs, house made chorizo, sauteed peppers & onions, roasted fingerling potatoes, lemon hollandaise, pepper chimichurri

### **Steak and Eggs ... 34**

grilled & sliced 7oz Australian Wagyu 9+ steak, 2 sunny side up eggs, duck fat poached fingerlings with peppers & onions, chimichurri, hollandaise

### **Chicken and Waffle ... 15**

crispy Springer Mountain confit chicken leg & thigh, Belgium waffle, whipped butter, Datil Sting® honey, maple syrup, Nueske's bacon

## Mains

### **Pan Seared Fresh Catch ... 25**

fava bean, corn, white Beech mushroom succotash, sauteed baby zucchini, yellow tomato coulis, champagne beurre blanc

### **Seafood Pasta... 31**

Maine Lobster, Argentinian Red Shrimp, PEI mussels, roasted wild mushrooms, soleggiati tomatoes, artichokes, spinach, white wine butter sauce, fresh tagliatelle, pecorino

### **Faroe Island Salmon ... 24**

English pea & leek parmesan risotto, sunburst yellow squash, sauteed green kale, gooseberry chutney, shaved baby radish

**20% + gratuity is strongly recommended and appreciated for all parties of 6 or more.**

PLEASE LET YOUR SERVER KNOW ABOUT ANY FOOD ALLERGIES BEFORE ORDERING.

\* CONSUMING RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD, OYSTERS, SHELLFISH OR FISH EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.