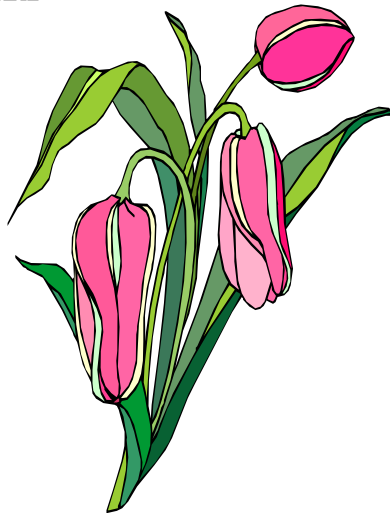


Mother's Day Brunch



Prix Fixe \$40

*served with complimentary Mimosa or Bloody Mary
and chocolate mousse for dessert
(no substitutions)*

EGGS BENEDICT

two poached eggs on an English muffin, Canadian bacon and hollandaise

STEAK AND EGGS

wood-grilled sirloin with an egg benedict and sauce béarnaise

EGGS HOMARD

*two poached eggs on portobello mushrooms with lobster, spinach,
mushroom duxelle, sauce American, and beurre de champignon*

OMELETTE PROVENÇAL

*with spinach, chèvre, roasted peppers, olives, pinenuts, raisins,
balsamic vinegar, and tomato coulis*

BRIOCHE FRENCH TOAST

with smoked bacon, fresh fruit, and Vermont maple syrup

FROM OUR OYSTER BAR

Chef's Daily selection of Oysters on the Half Shell 3.50 ea.

Little necks on the Half Shell 2.75 ea.

Jumbo Chilled Shrimp 4.25 ea.

Chilled Carolina Shrimp Cocktail 8 pcs. 22.00

Chilled Lobster in the Shell half 19.00 whole 37.00

Le Petit Plateau de Fruits de Mer 65.00

6 oysters, 6 little necks, 4 shrimp, half lobster

Le Grand Plateau de Fruits de Mer 160.00

12 oysters, 12 little necks, 12 shrimp, whole chilled lobster

Mother's Day

APPETIZERS

CALAMARI FRITTI 18	PAN FRIED CRABCAKE 18.50
CARPACCIO OF BEEF TENDERLOIN 18.95	JAMON MANGALICA 19.75.
NEWPORT CLAM CHOWDER 8/10.	
MIXED FIELD GREENS 10.50	CAESAR SALAD 12.75

ENTRÉES

SAUTÉED FILET OF BIG GLORY BAY KING SALMON
watercress, apple and celery root salad, rabe, maitake mushrooms, mustard miso vinaigrette 36.

NATIVE LOBSTER

steamed in its shell, roasted potato, sautéed vegetables 45.

PENNE WITH CHICKEN

*in a parmigiano cream reduction with tomato, mushrooms,
basil and toasted almonds 28.75*

WOOD-GRILLED 8 OZ. FILET MIGNON

*with green onion, leek and potato purée; asparagus,
red onion marmalade, sauce bordelaise 55.50*

TOFU AND VEGETABLE TIKKA MASALA

curry spiced tomato sauce, basmati rice, cashew puree, lime, cilantro 22.75

SALADS, SANDWICHES AND BURGERS

LOBSTER SPRING SALAD

avocado, blood orange, radish, fennel, haricots verts, cucumber, orange and lime dressing 29.50

RARE SEARED SESAME TUNA SALAD

mixed greens, shiitake, fried leeks, orange-sesame vinaigrette 25.50.

WOOD GRILLED SIRLOIN SALAD

6-oz sirloin, chèvre, tomato and tomatillo salsa, corn tortillas, avocado purée 29.25

THE LOBSTER SALAD ROLL

New England style, hand cut fries & coleslaw 33.50

ROAST BEEF ON TUSCAN BREAD

horseradish/black pepper mayo, marinated tomatoes, chèvre, caramelized onion 17.75

BERKSHIRE SMOKED HAM SANDWICH

on ciabatta, with aged cheddar, marinated peppers, pickled red onion, scallion aioli 16.75

SMOKED SALMON ON PUMPERNICKEL

cucumber, tomato, onions, sprouts, dill cream cheese 15.75

WOOD-GRILLED HAMBURGER

on brioche with hand-cut fries 18.00

cheddar, Swiss, American, bacon, sautéed mushrooms, sautéed or caramelized onions add each 2.00

CANDY STORE BURGER

stuffed w/blue cheese, topped w/bacon and blue cheese, on English muffin, with fries 21.50

NO BUN BURGER

mixed field greens, shaved onion, herb vinaigrette 17.75

OUR OWN HAND-CUT FRIES 6.95.

