



11AM – 2:30PM Live Jazz starts at 11:30

Three Course Menu - \$35 per person Includes your choice of an appetizer, entrée and dessert listed below.

Appetizers - choose one

Simple Green Salad

Champagne Vinaigrette

Blue Crab & Corn Chowder

Jumbo Lump Crab, Green Onions

***Little Gem Caesar Salad**

Parmigiano-Reggiano, Fresh Boquerones, Garlic Croutons

***Salmon Sunrise Roll**

Salmon, Spicy Tuna, Avocado, Crunchy Flakes, Yuzu-Sriracha

***Classic Peruvian Style Ceviche**

Habanero, Red Onion, Fresh Lime, Cancha Corn

Crab Gazpacho

Tomato, Cucumbers, Jalapeno, Cilantro

‘Pain Perdu’ New Orleans Style French Toast

Banana, Rum Caramel, Toasted Pecans

Seafood Crêpe Gratin with Shrimp & Crab

Holy Trinity, Royal Glacage

Bananas Foster Pancakes

Caramelized Bananas, Brown Sugar Maple Syrup, Powdered Sugar

Brunch Entrées - choose one

***Classic Eggs Benedict**

Poached Eggs, Canadian Bacon, English Muffin, Old Bay Hollandaise

***Crab Cake Chesapeake**

Poached Hen Eggs, J.O. Hollandaise, Potato Hash

Cajun Omelette

Crawfish, Shrimp, Crab, Onions & Pepper Jack Cheese

***Blue Crab Hash**

Poached Farm Eggs, Smoked Bacon, Hollandaise, Brabant Potatoes

***Huevos Rancheros**

Black Beans, Crisp Corn Tortilla, Over Medium Eggs, Avocado, XXX Sauce

Fried Chicken & Waffles

Whipped Butter, Chili Pepper Maple Syrup

Low Country Shrimp & Grits

Stone Ground Grits, Tasso Ham, Holy Trinity

Louisiana Crawfish Étouffée

Mahatma Long Grain Rice

Snapper Almandine

Roasted Vegetables, Potato Purée, Citrus Brown Butter

Desserts -choose one

Florida Key Lime “Tart”

Graham Cracker Crust

French Market Beignets

Chickory Coffee Cream

Chocolate Mousse Bomb

Hazelnut Crunch, Vanilla-Bean Anglaise, Strawberry Coulis

Please, No Substitutions or Sharing.

*Items may be served to your preferred temperature. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.