

# Brunch

## RAW BAR

\***Littleneck Clams** 1.5 each ½ dozen 7 dozen 13

\***Oysters** 2.5 each ½ dozen 15 dozen 27

**Jumbo Shrimp Cocktail** (shell-on) 3.25 each ½ dozen 18 dozen 35

\***Anchor Platter** 25

6 oysters, 6 littlenecks, 2 shrimp

\***Ice Crusher** 48

12 oysters, 12 littlenecks, 6 shrimp

### Suggested Pairings

Christian Lauerjat 'Moulin des Vrilleres' Sancerre, FR 2016 // 13/50

POP Pommery Champagne // 16 glass

### .....BR

#### Today's Frittata 9

side salad

#### Breakfast Burrito 13

chorizo, black beans, scrambled eggs, roasted potato, aged cheddar, chipotle ranch, & cilantro

#### Baked Eggs in Polenta 9

2 eggs, creamy polenta, spinach, ricotta, tomato, mascarpone, roasted garlic, herbs, italian toast

#### The Crab & The Egg 16

lump crab cakes, poached egg, cilantro chili relish, griddled brioche, side salad

#### Challah French Toast 8

cinnamon butter, maple syrup  
add berry compote 2

#### Lobster Scramble 18.5

egg, lobster, sweet bread, roasted potatoes

#### Egg on a Biscuit 9

fried egg, bacon, arugula, tomato, cheddar, side salad

#### Yogurt Parfait 6.5

Narragansett Creamery yogurt, honey, granola, berries

#### Pastry of the Day

### Odds & Ends

#### House Made Sausage of the Day 7.5

#### Cheddar Grits 6

#### Bacon 3.5

#### Baked Potato 5

#### Fries 4

#### Herb Roasted Red Bliss Potatoes 5

#### Fresh Fruit 6

### Add-Ons *Gluten Free*

#### Pan Seared Jumbo Shrimp (3) 9.75

#### \*Grilled 8oz Salmon 14

#### Lobster Claw & Knuckle Meat 12

#### Lobster Salad 12.5

#### Grilled 6oz Chicken 6.5

#### \*Pan Seared Scallops (3) 15

#### \*Skirt Steak 8 oz 16

#### Poached Egg 2

\* Please notify your server of any food allergies prior to ordering. Consuming raw or undercooked meat or seafood can increase your chances of food borne illness.

### UNCH.....

#### Noodle Bowl 9.5

ramen noodles, pork, poached egg, dashi-white soy ramen broth, mushrooms, scallions

#### Fried Chicken & Loaded Biscuit 16

buttermilk fried chicken, ham biscuit, tomato, cheesy mornay sauce, poached egg

#### Fried Shrimp Tamale 13

fresh corn tamale, salsa cruda, cilantro -lime crema

#### Heirloom Tomato 10

citrus corn puree, roasted pecan brittle, mint-basil-parsley pesto, cotija cheese

#### \*Sunset Farm Burger 16.5

½ ground beef, ½ ground bacon, crispy onion, arugula, cheddar, garlic aioli, sunny side up egg, french fries

#### Sunny Mac & Cheese 16

pasta, brie, cheddar, parmesan, arugula, sunny egg, bacon

#### Lobster Roll 19.5

fresh herbs, citrus aioli, lettuce on a buttered brioche roll, french fries

#### Shrimp & Grits 15

shrimp, cheddar cheese grits, New Orleans style BBQ

#### Smoked Salmon BLT 14.5

smoked salmon, bacon, arugula, tomato, lemon caper aioli, cream cheese spread, on a ciabatta, french fries

#### Fried Fish Sandwich 11

creole remoulade, lettuce, tomato, pickled slaw, brioche

#### Greens & Grains 10

kale, bulgur, granola, feta, almonds, raisins, house vinaigrette

#### Simply Grilled *Gluten Free*

simply prepared, drizzled with extra virgin olive oil lemon, served with arugula

\*8 oz Salmon 16.5    10 oz Chicken Breast 14

#### Pan Seared Shrimp (5) 18.5

8 oz Swordfish 19    \*8 oz Skirt Steak 18

### SOUP

#### New England Clam Chowder 4 / 5.5

#### Soup of the Moment

#### Lobster Bisque 6 / 9

**BRUNCH COCKTAILS****Mimosa 8.5**

Sparkling Wine, Orange Juice

**Modern Bellini 9.5**

George Peach Juice, Lamarca Prosecco

**Berry Morning 8.5**

Sparkling Wine, Triple Eight Blueberry Vodka

**Bloody Hector 9**

Lunazul Blanco Tequila, Tomato Juice, Horseradish, Worcesterhire, Celery Salt... heat if you like

**With a Jumbo Shrimp 12.25****An Evening with Rose 11.5**

Hanger 1 Rose Vodka, Sons of Liberty Gin, Rosemary Simple Syrup

**Lavender Haze 11**

Wildmoon Lavender Liqueur, Prosecco

**Ty One-On 8.5**

Lemon Vodka, Espresso, Agave, Tonic

**P'EM 10.5**

Bulleit Bourbon, Peach Liqueur, Peach Puree, Simple Syrup

**WINES BY THE GLASS****SPARKLING**

Prosecco, Lamarca, Veneto, Italy NV // 9/34

Pere Mata, Cava 'Cupada Rose' Catalonia, Spain NV // 12/42

Domaine Collin, 'Cuvee Tradition' Brut, Cremant de Limoux, France NV // 11/40

Champagne, Duval Leroy, Oeuilly, France NV // 18/36 375ML

Rivarose, Sparkling Rose, France NV // 9/34

**WHITE**

Pinot Grigio, Spasso, Veneto, Italy, 2017 // 7.5/28

Pinot Gris, Vista Hills 'Treehouse,' Dundee Hills, OR 2014 // 9.5/36

Chardonnay, Newport Vineyards, Newport, Rhode Island 2016 // 8/28

Chardonnay, Irony 'Small Lot Reserve', Monterey, CA 2015 // 9/34

Chardonnay, Hahn 'SLH', Santa Lucia Highlands, CA 2015 // 13.5/50

Riesling, Trimbach, Alsace, FR 2014 // 13/48

Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2017 // 9/34

Sauvignon Blanc, Domain Franck Millet, Sancerre, FR 2017 // 14/54

Gruner Veltliner, Steininger, Kamptal, Austria 2016 // 10.5/40

Colombard/Ungi Blanc, Domaine de Millet, Cotes de Gascogne, FR 2017 // 7/26

Muller-Thurgau/Gewurtzraminer/Riesling/Pinot Gris, Montinore 'Borealis', Willamette Valley, OR 2016 // 10/38

Carricante, Alta Mora, Etna Bianco, Sicily 2016 15/58

Clairette/Rousanne, Jean Luc Columbo 'Les Abeilles' Cote du Rhone", FR 2016 // 9.5/36

**ROSE**

Vinhao/Azal/Borracal, Casal Garcia, Vinho Verde, Portugal, 2017 // 7/26

Sangiovese/Sciacarello/Grenache, Domaine Barcelo, Ile de Beaute, FR 2017 // 7.5/28

Tempranillo, Bodega Latue, La Mancha, Spain, 2017 // 8/30

Agiorgitiko/Moschofilero, Domaine Skouras 'Zoe', Peloponnese, Greece 2017// 8.5/32

Grenache/Cinsault/Syrah, 'The Palm' by Whispering Angel, Coteaux d'Aix-en-Provence, France 2017 // 10.5/40

Plousard, Domaine Rolet, Jura, France 2016 // 14/54

**RED**

Pinot Noir, Le Val, Pays d'Oc, France, 2016 // 7.5/28

Pinot Noir, Rock Point, Rogue Valley, Oregon 2016 // 10/38

Cabernet Sauvignon, Parducci 'Small Lot', Mendocino County, CA 2016 // 8/32

Cabernet Sauvignon, Ghost Pines, Napa/Sonoma Counties, CA 2016 // 11/40

Cabernet Sauvignon, Priest Ranch 'Estate Grown', Napa Valley, CA 2015 // 18/68

Merlot, Cabernet Sauvignon./Syrah/Petit Sirah, Force of Nature, Paso Robles, CA 2014 // 10.5/40

Sangiovese, Torrebruna, Tuscany, Italy 2015 // 7.5/28

Cabernet Franc, Jonathan Edwards, Connecticut 2016 // 12/46

Malbec, Mi Terruna 'Uvas', Mendoza, AR 2016 // 8/30

Gamay, Vincent Caille, Muscadet, France 2016 // 10.5/40

Negroamaro/Malvasia Nero, Copertino 'Riserva' Puglia, Italy 2008 // 9.5/36

Carmenere, Chocolan 'Reserva', Maipo Valley, Chile 2014 // 12.5/49

Vino Rosso/ Paolo Scavino, Italy // 7.5/28