

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

Duval-Leroy Champagne, Oeuilly, FR // 18 glass/36 bottle 375ml

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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

Smoked Salmon 'Benny' 17
toasted bolo, creamed spinach, citrus emulsion, fried
capers, red onion

Pupusa & Eggs 14
pork belly, corn cake, spicy cabbage, vegetable slaw,
two sunnyside eggs

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 7.5

Cheddar Grits 6

Bacon 3.5

Baked Potato 5

Fries 4

Herb Roasted Red Bliss Potatoes 5

Fresh Fruit 6

Warm Biscuit & Strawberry Butter 5.5

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

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

***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

Fried Fish Sandwich 11
creole remoulade, lettuce, tomato, pickled slaw, brioche

Grilled Cheese 11.5
cave aged cheddar, tomato-bacon jam, arugula, basil

***Salmon Club** 14.5
cheddar, bacon, chipotle ranch, arugula,
tomato, ciabatta

Greens & Grains 10
kale, bulgur, granola, feta, almonds,
raisins, house vinaigrette

Harvest Bowl 12 *Gluten Free*
roasted squash, beluga lentils, baby cauliflower, herbs,
lemon. olive oil, spiced pepitas, roasted pecans

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

Georgia 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**Right Toddy 9**

Keel Vodka, Hot Cider, Cinnamon & Spice

Pork Chop & Applesauce 10

Seaport Shines Maple Bacon Whiskey, Louis Applestrong

Cranberry 75 11

Sons of Liberty Gin, Wild Moon Cranberry Liqueur, Prosecco, Lemon Juice

Keel Spritz 10

Keel Vodka, Aperol, Prosecco, Grapefruit Juice, Grapefruit Bitters

WINES BY THE GLASS**SPARKLING**

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

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

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

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

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

Jacquere / Domaine des 13 Lunes 'Apremont' / Savoie, FR 2017 // 12/42

ROSE

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

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

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

Sangiovese, Trere 'Lona Bona', Romagna, Italy 2017 // 8.5/32

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

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

Mencia, Descendientes de J Palacios, 'Petalos', Bierzo, Spain 2015 // 14/54

Syrah/Mourvedre/Viognier, In Situ Signature, Aconcagua Valley, Chile, 2016 // 9.5/36

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

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