

# Brunch

## RAW BAR

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

\***Oysters** 2.75 each ½ dozen 15 dozen 27

**Jumbo Shrimp Cocktail** (shell-on) 3.50 each ½ dozen 19 dozen 38

\***Anchor Platter** 25  
6 oysters, 6 littlenecks, 2 shrimp

**Lobster Cocktail** 18

\***Ice Crusher** 49  
12 oysters, 12 littlenecks, 6 shrimp

### Suggested Pairings

Laurent – Perrier Champagne Tours- sur –Marne, France, NV 16 glass 30 bottle 375ML

### .....BR

**Today's Frittata** 9  
side salad

\***Steak & Egg** 23

chimichurri, two fried eggs, home fries, toast

**Sausage Stuffed Peppers** 14  
spinach, cheddar, creamy polenta with marinara

**The Crab & The Egg** 16  
lump crab cake, 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 brioche, creamed spinach, citrus emulsion,  
fried capers, red onion, poached egg

**Lobster Scramble** 19  
egg, lobster, sweet bread, home fries

**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**

### Don't Forget

**Calamari (Point Judith RI)** 11.5  
lightly fried rings & tentacles,  
house pickled pepper relish, citrus vinaigrette & basil

**Flatbread of the Day** 13

**House Made Sausage** 7.5

**Cheddar Grits** 6

**Polenta Marinara** 7

**Bacon** 3.5

**Baked Potato** 5

**Fries** 5

**Truffle Fries** 8

**Home Fries** 6

**Warm Biscuit & Strawberry Butter** 5.5

### SOUP

**New England Clam Chowder** 5 / 6.5

**Soup of the Moment**

**Lobster Bisque** 7 / 10

### UNCH.....

**Noodle Bowl** 10.5

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

**Fried Chicken Waffle Sandwich** 16  
spicy maple, bacon, coleslaw, home fries, waffle

\***Sunset Farm Burger** 18  
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** 20  
fresh herbs, citrus aioli, lettuce  
on a buttered brioche roll, french fries

**Shrimp & Grits** 15  
shrimp, cheddar cheese grits, New Orleans style BBQ

\***Salmon Sandwich** 14.5  
pickled coleslaw, spicy aioli, arugula, tomato, fries

**'Full Belly' Salad Sliders** 12  
egg salad, smoked bacon, tomato,  
parmesan crisp, arugula, home fries

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

\***Rice Bowl** 15 *Can Be Made Vegan*  
soy glazed salmon poke, baby bok choy, scallions,  
radishes, roasted local mushrooms, soft boiled egg

**Simply Grilled** *Gluten Free*  
simply prepared, drizzled with extra virgin olive oil  
lemon, served with arugula

\***8 oz Salmon** 17 **10 oz Chicken Breast** 14

**Pan Seared Shrimp** (5) 18.5  
**8 oz Swordfish** 19 **\*8 oz Skirt Steak** 18

### 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

\***Swordfish 8 oz** 17

\* 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.

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

Sparkling Wine, Orange Juice

**Modern Bellini 9.5**

Powell &amp; Mahoney Peach, Lamarca Prosecco

**Gansett Breeze 11.5**

Pomp &amp; Whimsy Gin Liqueur, Prosecco, Rose Water

**Bloody Hector 10**

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

**With a Jumbo Shrimp 13.5****3 Karat Mimosa 11**

Carrot Juice, Sparkling Wine, Cointreau

**Ausano Spritz 10**

Rosato Ramatozzi Amaro, Prosecco, Basil Leaf

**Maple Bacon Bloody 10**

Seaport Shines Maple Bacon Moonshine, Tomato Juice, Horseradish, Worcestershire, Celery Salt, Spice

**With a Jumbo Shrimp 13.5****Mister Butterfly 12**

Sons of Liberty Battle Cry Single Malt Whiskey, Organic Butterfly Tea, Orange Simple Syrup

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

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

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

Champagne, Laurent Perrier, Tours- sur - Marne, France NV // 16/30 375ML

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

**WHITE**

Pinot Grigio, Via Vento 'Bellissima', Veneto, Italy 2018 // 7.5/28

Pinot Gris, Cave de Turckheim, Alsace, France 2017 // 11.5/43

Chardonnay, Newport Vineyards, Newport, Rhode Island 2017 // 8/28

Chardonnay, Irony 'Small Lot Reserve', Monterey, CA 201 // 9/34

Chardonnay, Hahn 'SLH', Santa Lucia Highlands, CA 2016 // 13.5/50

Chardonnay, Far Niente, Napa Valley, CA 2016 // 25/96

Riesling, Trimbach, Alsace, France 2016 // 13/48

Sauvignon Blanc, Babich 'Black Label', Marlborough, NZ 2018 // 9/34

Sauvignon Blanc, Rombauer, Napa Valley, CA 2018 // 13/49

Gruner Veltliner, Steininger, Kamptal, Austria 2017 // 10.5/40

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

Muscadet, Michel Lelu, Loire Valley, France 2018 // 7.5/28

Gruner Veltliner/Riesling/Chardonnay, Hermann J Wiemer 'Field White', Seneca Lake, NY NV // 10.5/39

Alvarinho/Trajadura, 'Vinho Verde' Adega de Moncao Escolha, Moncao e Melgaco, Portugal 2018 // 7.5/28

Pinot Blanc, Hopler, Burgenland, Austria 2017 // 12/42

Chenin Blanc, J Mourat Organic 'Chenin de Jardin', Loire Valley, France 2017 // 11/42

**ROSE**

Nebbiolo, Barbera, Dolcetto, GD Vajra 'Rosabella' Piemonte, Italy 2018 10/38

Grenache/Cinsault/Whispering Angel, 'The Palm' Coteaux d'Aix-en-Provence, France 2018 // 10.5/40

Pinot Gris, Greenvale 'Ramato' Middletown, Rhode Island 2018 // 11/42

Primitivo, Jonathan Edwards, Lodi, California 2018 // 13/48

**RED**

Pinot Noir, Pebble Lane, Monterey County, CA 2016 // 8/32

Pinot Noir, Rock Point, Rogue Valley, Oregon 2017 // 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, Black Stallion, Napa Valley, CA 2015 // 16/56

Malbec/Syrah/Cinsault/Pais/Carmenere/Carignan, Pencopolitano 'Organic' Parra Family Wines, Itata, Chile 2016 // 12.5/48

Merlot, Clos Pegase 'Mitsuko's Vineyard, Carneros, CA 2016 // 12.5/46

Cabernet Franc, Jonathan Edwards, Connecticut 2017 // 12/46

Mencia, Descendientes de J Palacios, 'Petalos', Bierzo, Spain 2015 // 14/49

Syrah/Mourvedre/Viognier, In Situ Signature, Aconcagua Valley, Chile 2017 // 9/34

Vino Rosso, Paolo Scavino, Italy 2016 // 7.5/28

Sangiovese/Barbera/Zinfandel, Oracle Cellars 'Labyrinth' Mendocino, CA 2017 // 11/40