

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

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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 & Mahoney Peach, Lamarca Prosecco

Gansett Breeze 11.5

Pomp & 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