

SUNDAY BRUNCH MENU

BRUNCH BUFFET

ALL-YOU-CAN-EAT SEAFOOD BUFFET

Back by popular demand! Enjoy your fill of our limitless fresh brunch offerings and a complimentary non-alcoholic beverage

Adults **64** Children under 12 **20**

ADDITIONAL ITEMS FROM THE KITCHEN

• **BUILD-YOUR-OWN OMELET, MADE FRESH TO ORDER**

Choose any of the following ingredients:

- SHREDDED CHEESE
- APPLEWOOD BACON
- ANDOUILLE SAUSAGE
 - HAM
 - ONION
- MUSHROOMS
- BELL PEPPERS

• **CLASSIC EGG BENEDICT**

Poached egg, ham, rustic olive toast, Hollandaise sauce

• **LINE & LURE MINI-SEAFOOD BOIL PLATTER**

Peel and eat shrimp, dungeness crab, manila clams, mussels, andouille sausage, corn on the cob, red and gold potatoes

• **PACIFIC NORTHWEST CLAM CHOWDER**

Served by the cup with brown-butter oyster crackers

• **TRADITIONAL FRENCH TOAST**

Served with maple syrup and powdered sugar

For your convenience, please feel free to order additional buffet items through your server to limit lines in the dining room.

SUNDAY BRUNCH MENU

BRUNCH A LA CARTE SELECTIONS

CRAB CAKE BENEDICT

Two poached eggs, lump crab cakes, Hollandaise sauce, breakfast potatoes **22**

SEAFOOD OMELET

Jumbo lump crab, Oregon bay shrimp, bay scallops, artichoke, onion, white cheddar cheese, dill, breakfast potatoes, Hollandaise sauce **18**

FISH & CHIPS

Hand-dipped and fried to order, fresh coleslaw, house-made tartar sauce
Choice of french fries or sweet potato fries.

Beer-battered Pacific Cod 22 Panko-cruste Halibut 32

BRUNCH BURGER

All beef chuck patty, bacon, black forest ham, American cheese, fried egg, Hollandaise sauce. Served with french fries or sweet potato fries **16**

SEAFOOD WEDGE SALAD

Poached lobster, jumbo lump crab, Oregon bay shrimp, iceberg lettuce, grape tomatoes, bacon, queso fresco, avocado vinaigrette **24**

BRUNCH COCKTAILS

HOUSE-MADE BLOODY MARY

Our house-made with our house infused pepper and celery Absolut, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **11**

ADMIRAL MARY

Our house-made bloody mary mix with our house infused pepper and celery Absolut, fresh lime, pepperoncini, olive, spicy pickled green bean, bacon, Dungeness crab leg, prawn and a salt rim **14**

BLOODY MARIA

Our house-made mix with Jose' Cuervo tequila, fresh lime, lime and orange, pepperoncini, olive, spicy pickled green bean and salt rim **12**

MIMOSA

Sparkling wine and orange juice **6**

TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice **7**

ROYALE

Sparkling wine, Chambord **7**

FRENCH 75

Sparkling wine, New Amsterdam gin, sugar cube, lemon **7**

TEQUILA SUNRISE MIMOSA

Sparkling wine, splash tequila, orange juice, grenadine **7**

APEROL SPRITZ

Aperol Liqueur, Brut sparkling wine, soda water **16**

BRUNCH PUNCH

Bacardi rum, Malibu coconut rum, pineapple, orange, grenadine **14**

BFK COFEE

Irish Cream, Kahlua, Frangelico, coffee, whipped cream **14**