

# 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 **46** Children under 12 **18**

### 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
- BELL PEPPERS

#### **• CLASSIC EGGS BENEDICT**

One poached egg, Black Forest Ham, rustic olive toast, Hollandaise sauce, chives

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

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

#### **• PACIFIC NORTHEAST CLAM CHOWDER**

Served by the cup with brown-butter oyster crackers

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

# LINE & LURE

SEAFOOD KITCHEN & TAP • PACIFIC NORTHWEST FRESH • LIVE MUSIC

## SEAFOOD BRUNCH BUFFET

SUNDAYS | 10:30AM-2PM | 46.00 PER PERSON

### HOT

- SCRAMBLED EGGS
- HOME FRIED POTATOES
- SMOKED BACON
- SAUSAGE LINKS
- EGGS BENEDICT
- HOUSE-MADE BISCUITS AND COUNTRY GRAVY
- STEAMED CLAMS & MUSSELS
- SHRIMP & GRITS
- CRAB MAC & CHEESE
- ROTATING ENTRÉE (changes weekly)

### COLD/SALADS

- CAESAR SALAD
- APPLE & ARUGULA SALAD
- POTATO SALAD
- SMOKED SALMON & LOX PLATTER
- FRESH FRUIT
- VEGETABLE CRUDITÉ

### FRESH SEAFOOD

- ATLANTIC RED CRAB LEGS
- LOCAL OYSTERS ON THE HALF-SHELL
- FRESH PERUVIAN CEVICHE
- POACHED PEEL & EAT PRAWNS

### FROM THE KITCHEN

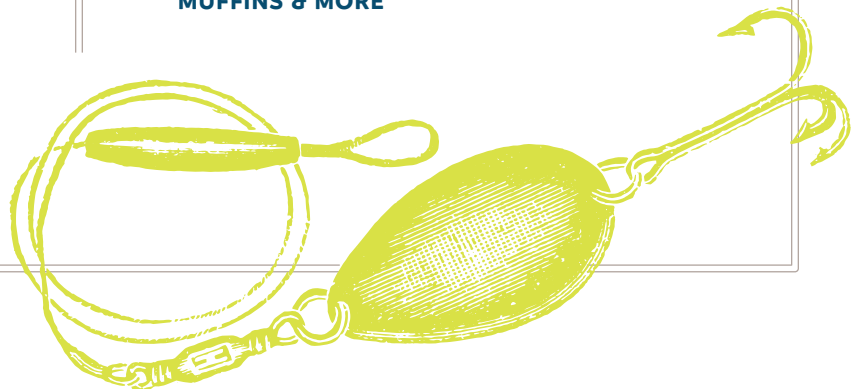
- OMELETS, MADE-TO-ORDER
- EGGS BENEDICT
- LINE & LURE MINI-SEAFOOD BOIL PLATTERS
- PACIFIC NORTHWEST CLAM CHOWDER

### CARVING STATION

- HAND-CARVED ROAST BEEF
- STEELHEAD WELLINGTON (House Specialty!)

### HOUSEMADE DESSERTS

- HOUSE-MADE MACAROONS
- HOUSE-MADE PASTRIES
- ASSORTED HOUSE-MADE CAKES, SCONES, MUFFINS & MORE



\*THIS IS A SAMPLE MENU AND ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY AND AVAILABILITY\*

# SUNDAY BRUNCH MENU

## BRUNCH COCKTAILS

### **HOUSE-MADE BLOODY MARY**

Our house-made mary with Seagram's vodka, fresh lime, pepperoncini, olive, spicy pickled green bean and salt rim **10**

### **BACON MARY**

Our 'house-made mary' with Heritage Bacon vodka, strips of bacon, and salt rim **12**

### **HOT MARY**

Our 'house-made mary' with Absolut Peppar vodka and prepared extra spicy **12**

### **ADMIRAL BLOODY MARY**

Our 'house-made mary' with Tito's crafted vodka, crab leg, jumbo prawn, bacon, pickled vegetables, fresh lime and prepared extra spicy **14**

### **MIMOSA**

Sparkling wine and orange juice **5**

### **TROPICAL MIMOSA**

Sparkling wine, Malibu rum, pineapple juice **6**

### **ROYALE**

Sparkling wine, Chambord **6**

### **FRENCH 75**

Sparkling wine, New Amsterdam gin, sugar cube, lemon **6**

### **TEQUILA SUNRISE MIMOSA**

Sparkling wine, splash tequila, orange juice, grenadine **6**

### **PEAR BLOSSOM MARTINI**

Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

### **NECTARINE MARTINI**

Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**