

## 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 **56** 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 EGGS BENEDICT

Two poached eggs, 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 NORTHEAST 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.***

## 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-crusted 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**

### PEAR BLOSSOM MARTINI

Wild Roots pear vodka, elderflower liqueur, lemon juice **14**

### NECTARINE MARTINI

Wild Roots peach vodka, mango, orange juice, splash of grenadine **14**

### ESPRESSO MARTINI

Stoli vanilla vodka, espresso, creme de caco, and a splash of cream **17**