



# BRUNCH

## RAW BAR

**Chilled Lobster 36**  
drawn yuzu butter

**\* Tuna Crudo 17**  
compressed watermelon,  
fennel seed, fresh herbs

**\*\* Seafood Plateau 105**  
1/2 Maine lobster, jumbo shrimp  
crab cocktail, snapper  
ceviche, 1/2 dozen oysters

**Stone Crab Claw 32**  
nobis aioli

**\*\* 1/2 doz Oysters 19**  
classic mignonette & wasabi  
cocktail sauce

## HEALTHY SECTION

**Too Much is Never Enough 11**  
açai, fresh berries, banana, granola, flax seed, honey

**Steel Cut Oatmeal 11**  
cinnamon, brown sugar, milk  
Add Fresh Fruit +4

**Homemade Granola 11**  
greek yogurt  
Add Fresh Fruit +3

## PANCAKES & WAFFLES

**Classic Buttermilk Pancakes 14**

**Lemon Poppysed Pancakes 16**  
strawberry preserves

**Belgian Waffles 15**

**“Korean Fried Chicken” N Waffles 23**  
scallion waffles, chili peppers, sunny-side up egg

**French Toast 16**  
whipped mascarpone, fresh berries

## SIDES

**Country Bacon 5**

**Chicken Sausage 5**

**Pork Links 5**

**Hash Browns 5**

**Breakfast Tomato 5**

**Grapefruit Brûlée 7**

## EGGS / OMELET

**\* Spinach Omelet 15**  
roasted tomato, feta

**\* Mushroom Omelet 15**  
spinach, gruyere

**\* Frittata 19**  
chorizo, onion, pepper, manchego

**\* Eggs Benedict 15**  
english muffin, hollandaise  
choice of: ham, bacon, smoked salmon

**\* Steak N Eggs 24**  
chimichurri, eggs your way, petit salad

**\* Ropa Vieja Empanadas N Eggs 19**  
braised short rib, pico de gallo, jalapeño

**\*\* Lobster Hash 32**  
sea urchin hollandaise, fresh tarragon

## TOASTS / SANDWICHES

**\* Avocado 13**  
poached eggs, heirloom tomato  
wheat bread, chipotle crema

**Spicy Peach 12**  
goat cheese, peach jam,  
fresh jalapeno, multigrain bread

**Chicken “Club” 16**  
crispy prosciutto, heirloom tomato, basil aioli

**Cuban 17**  
roast pork, ham, salami, house pickle, mustard

**\* All-Natural Beef Burger 18**  
truffle aioli, vermont cheddar

Executive Chef Johan Svensson

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions*

*\*\* There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician*

TERRA  
MARE