

## Fresh Seafood

Blackened Blue Crab Claws.....	9
Shrimp Cocktail.....	15
Oyster Rockefeller.....	11
Little Mussel Pot.....	8
Chilled Lobster Rolls.....	18

## Raw Oysters

Half Dozen / Dozen

Blue Point (CT).....	18/34
Norembege (ME).....	18/34
O'Scanny (MA).....	18/34
Battle Creek (VA).....	17/32

## Towers

Served with Cocktail Sauce, Mignonette,  
Old Bay Fried Saltine Crackers

<b>Petite</b> .....	30
6 oysters, 4 jumbo shrimp, trout rillette	
<b>Grand</b> .....	88
18 oysters, 6 jumbo shrimp, 1/4lb king crab legs, trout rillette	
<b>Imperial</b> .....	202
24 oysters, 10 jumbo shrimp, 1/4lb king crab legs, trout rillette, oysters rockefeller, whole lobster & lump MD crab "Imperial"	

# Weekend Brunch

### HOUSE FAVORITES

<b>Smashed Avocado Grain Bowl</b> farro, bulgar, sweet pepper, cherry tomato, feta.....	18
<b>Golden Tilefish &amp; Grits</b> sherry gravy, piquillo peppers, Congaree Milling yellow hominy grits.....	24
<b>Pork Belly Hash</b> smashed fingerling potatoes, red peppers, mornay sauce, sunny side egg.....	20
<b>Beef Wellington &amp; Eggs</b> two eggs, root vegetable hash, black truffle jus.....	30

### EGGTASTIC

<b>Eggs in Purgatory</b> roasted tomato, basil, parmesan, country loaf.....	15
<b>Benedict Your Way</b> poached lobster.....28      honey roasted ham or smoked bacon.....	24
<b>Veggie Frittata</b> spinach, mushroom, caramelized onion, cheddar, petite greens.....	19
<b>The Imperial Breakfast</b> 2 eggs, applewood bacon, sausage, cheesy grits, smashed fingerling potatoes, toast...19	

### SWEET & SAVORY

<b>Sticky Cinnamon Rolls</b> housemade & baked to order, maple caramel glaze.....	11
<b>Thick Cut French Toast</b> challah bread, orange custard, bourbon maple, whipped cream.....	16
<b>St. Stephen Baked Brie</b> black raspberry jam, pretzel chips.....	16
<b>Smothered Biscuits &amp; Gravy</b> breakfast sausage, vidalea country gravy.....	12
	*over easy egg +2

### NOT SO ITTY BITTY SANDWICHES

<b>Bacon, Egg &amp; Cheese</b> applewood bacon, scrambled egg, cheddar, garlic aioli, brioche bun.....	15
<b>Croque Madame</b> honey roasted ham, gruyere, bechamel, sunny side egg, frisée.....	16
<b>Fried Chicken Biscuit</b> pickle brined chicken thigh, hot mayo, pickles.....	16
<b>Smoked Reuben</b> housemade pork pastrami, champagne vinaigrette slaw, thousand island.....	17
<b>Cheeseburger &amp; Fries</b> American cheese, LTO, house pickles, mayo.....	17
	*bacon +2 *Impossible Patty +2

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

## Bites

<b>Loaded Potato Croquettes</b> bacon, cheddar, scallion, sour cream.....	10
<b>Lobster Deviled Eggs</b> butter poached claw, chive.....	12
<b>Crispy Lamb Pies</b> cumin, corriander, harissa, tabbouleh.....	11
<b>Garlic &amp; Thyme Tenderloin</b> horseradish sauce.....	15

## Extras

<b>Salad on the Side</b> .....	9
winter greens, shaved fennel, cucumber, creamy lemon vinaigrette	
<b>Applewood Smoked Bacon</b> .....	6
<b>Breakfast Sausage</b> .....	6
<b>Cheesy Grits</b> .....	7
<b>"Sassed" Browns</b> .....	8
sautéed red pepper & onions, mornay sauce	

## Beverages

<b>Coffee, Tea, Juice</b> .....	3
OJ, Grapefruit, Pineapple, Cranberry	
<b>Cappuccino, Latte, Espresso</b> .....	4
<b>Bloody Mary</b> .....	13
vodka or gin, house smoked firewater, citrus, Zing-Zang, Old Bay rim, crab claw	
<b>Bottomless Mimosas</b> .....	40
Chandon Sparkling, choice of OJ, Grapefruit, Pineapple or Cranberry (price per person)	