



## MENU

*Complimentary Glass of Sparkling Pointe Brut, 2019*

### STARTERS

#### LOCAL OYSTERS 6/21

chorizo mignonette, fresh grated horseradish

#### COLD SEAFOOD PLATTER FOR TWO 34

local oysters (4), clams(4), shrimp cocktail (4), add lobster +30

#### LOCAL FLUKE CRUDO 18

ponzu, spicy pistachios, scallions, lemon air

#### COMPRESSED WATERMELON SALAD 17

arugula, sweet gorgonzola, pistachios, lemon oil

#### HEIRLOOM TOMATO SALAD 18

feta, cucumbers, red onion, oregano, evoo

#### PORK BELLY BOA BUN 20

coleslaw, green curry

### MAINS

#### RICOTTA TOAST 18

peach, prosciutto, balsamic glaze, basil, served with side of arugula salad

#### RATATOUILLE OMELET 22

zucchini, eggplant, tomato, red pepper, onion, garlic, served with choice of toast and home fried potatoes

#### POTATO WAFFLES WITH SMOKED SALMON 24

cucumber, dill sour cream, pickled red onions, capers, served with a side of arugula salad

#### SOFT SHELL CRAB BENEDICT 30

local crispy soft shell crab, spinach, on toasted English muffin, topped with hollandaise sauce, served with home fried potatoes

#### COLD LOBSTER ROLL 39

tarragon, celery, lemon zest on toasted brioche roll, served with French fries

#### HANGER STEAK SANDWICH 26

caramelized onions, manchego cheese, chimichurri, served with french fries, add eggs +6

#### BREAKFAST BURGER 24

house ground prime meat and chorizo, american cheese, sunny side up egg, bacon, brava sauce on brioche bun, served with french fries

### COCKTAILS

#### ELDERFLOWER CUCUMBER CRUSH 17

elderflower, lemon juice, muddled cucumber and mint, carnival rosé

#### WATERMELON FIZZ 17

gin, watermelon juice, lemon juice, agave, carnival rosé

#### RED SANGRIA 16/55P

carnaval rouge, cognac, strawberries, orange, watermelon, blueberries

### WINE

#### BRUT NATURE 20/65

#### CUVEE CARNAVAL SEC 16/48

#### CARNAVAL ROSÉ 18/54

#### CARNAVAL ROUGE 18/54

**SPARKLING POINTE**  
• MÉTHODE CHAMPENOISE •

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items can be cooked to your liking. The kind people at the Department of Health Services would like us to inform you that consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.