

# LOBSTER BRUNCH

Endless Cocktails 18.

Mimosa • Bellini • Prosecco

Fresh Squeezed Florida Orange Juice

Three Courses 42.

## Appetizer

Crisp Thin Tartes • *The French Pizza*

- House Smoked Salmon Tarte *crème fraîche red onion capers* 14 /half
- Seasons Wild Mushroom Tarte *black truffle essence gruyere cheese arugula* 12 /half

Rhode Island • Baby Calamari “Sweet Heat”

*lightly fried fresno chilies cilantro lemon lime*

*Lobster Bar Lobster Bisque* Au Cognac

Hawaii • Ahi Tuna Tartare

*red quinoa avocado fresno chili lemon olive oil micro arugula*

On Ice • Jumbo Blue Gulf Shrimp

*cayenne pink brandy mayo & red cocktail sauces fresh horseradish*

*Specialty* Mediterranean Octopus Char-Grilled

*pickled red onion capers Greek olives ev olive oil*

Nova Scotia • Lobster Morsels 3 pcs / 6.supp

*lightly fried Greek honey-mustard aioli*

Fresh Apple Kale Salad

*shaved fennel gala apple port cranberries toasted almonds fresh apple cider vinaigrette*

*Chops®* Chopped Salad

*fresh hearts of palm fresh chickpeas triple cream blue cheese wedge lemon basil dressing*

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## Entree Specialties

The Ultimate “Lobster Bun” Whole One Pound Lobster 29

*brioche burger bun Dukes lemon hashed potato cakes - truffle blue cheese aioli*

Belgian Waffle & Lobster Morsels 29

*lightly fried Greek thyme honey cinnamon dust drawn butter*

All Jumbo Lump “Maryland Crab Cake Benedict” - Deconstructed 26

*slow cooked egg brioche toast lemon dill hollandaise*

Nova Scotia • Whole Butter Braised “Lobster Benedict” 29

*shell-off brioche toast slow cooked egg hollandaise*

Whole “Chili Lobster Toast & Egg” 29

*shell-off chili lobster sauce slow cooked egg brioche toast shishito peppers*

Whole “Lobster Stuffed Lobster” 29

*savory lobster stuffing drawn butter lemon - creamless corn mash*

“Filet Mignon 6oz & Egg Toast” Béarnaise- Deconstructed 36 / 5.supp

*slow cooked egg béarnaise sauce brioche toast*

“Steak & Lobster” Filet 6oz • Nova Scotia Lobster Tail 7oz 36 / 5.supp

*potato confit lightly fried Greek honey-mustard aioli*

*\*slow cooked egg - lightly firm white creamy center*

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## Sweet Ending

*Classic* • Profiteroles 12

*mini puffs vanilla bean ice cream sugar roasted almonds dark chocolate sauce*

*Signature* • Tropical Pavlova 14

*crisp meringue passion fruit mousse exotic sorbet*

Key Lime Bar 12

*toasted meringue*

Chocolate Hazelnut Dome 14

*praline crunch chocolate glazed chocolate mousse brown butter ice cream*

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LOBSTER BAR SEA GRILLE

Endless Cocktails & Three Courses are Priced Per Person

Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs, may increase your risk of food borne illness. 03272019

# BRUNCH

## A la Carte

Endless Cocktails 28./person

Bloody Mary

• Santorini  
Domaine Sigalas, Assyrtiko

• Chardonnay  
Story Point

• Cabernet  
Story Point

• Rosé  
Schramsberg "Mirabelle"

Fresh Squeezed Florida Orange Juice

## Appetizers

Crisp Thin Tartes • *The French Pizza* "Perfect to Share"

• Buttery House Smoked Salmon Tarte *crème fraîche red onion capers* 18.

• Seasons Wild Mushroom Tarte *black truffle essence gruyere cheese arugula* 17.

*Specialty* • Mediterranean Octopus Char-Grilled 18.

*pickled red onion ev olive oil Santorini capers Greek olives*

All Jumbo Lump Crab Cake "Maryland" *lemon-mustard emulsion* 20.

New Caesar 12.

*slow cooked egg Grana Padano silver Sicilian anchovy croutons*

*Chops*® Chopped Salad 13.

*fresh hearts of palm fresh chickpeas triple cream blue cheese wedge lemon-basil-lime*

"Lobster Morsels" *lightly fried Greek honey-mustard aioli* 26.

Select a Pastry from Our Chefs "Just Baked Pastries" 5. ea / Select 2 9.

*premium butter jams nutella*

## Shellfish Tower

1 Whole Lobster - 4 Oysters - 4 Colossal Shrimp - 4 Red King Crab 88.

*Today's* • East & West Coast Oysters *six* 19.

*pink peppercorn champagne mignonette red cocktail sauce fresh horseradish*

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## Caviar

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Russian Osetra 1 oz/mkt

Siberian Baerii 1 oz/mkt

Kaluga Huso Hybrid "The New Beluga" 1 oz/mkt

*crème fraîche chives mini blinis*

## Lobster Bar Lobsters

*Are the superior live blue hard shells from the icy waters of Nova Scotia  
"The Rolls-Royce of Lobsters"*

### Live Lobsters

"Steamed & Cracked" 2 - 5 lb/mkt.

*drawn butter lemon*

"Lobster Stuffed Lobster" 2 - 5 lb/mkt.

*Broiled with savory lobster dressing* 14. supp.

*Signature* Nova Scotia Lobster Tail 1 lb 59.

*lightly fried drawn butter lemon Greek honey-mustard aioli*

## Whole Fish Sharing Experience

Select a Fresh Fish from our Fish Market

*When sharing a whole fish, we recommend estimating ¾ to 1 lb per person - priced per person.*

*Our staff is pleased to filet your fish for your enjoyment.*

## USDA Prime Steaks 1700°

*Exclusively Selected Custom Aged Hand Cut*

Filet Mignon *Barrel Cut* 8 oz 44. • 12 oz 49.

New York Strip *Black Diamond - Angus - 52 Day Wet Aged* 14 oz 54.

Bone-In Ribeye 20 oz 49.

"Tomahawk" Long Bone Ribeye *For Two* • 36 oz 86.

## Sides 9.

Steamed Broccoli *hollandaise 2. supp*

Glazed Brussels Sprouts *bacon*

Asparagus

Creamless Corn Mash

Hashed Potato "Tots" *truffle blue cheese aioli*

Hand Cut French Fries