



Brunch on
The Terrace



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ENTREES

Breakfast Americano

Two Eggs any style, Bacon or Sausage,
Breakfast Potatoes, White or Wheat Toast & Jam

\$16

Caribbean Breakfast Plate

Stewed Saltfish, Cucumber & Tomato Salad,
Johnny Cakes, Avocado

\$14

Smoked Salmon Bagel

Choice of Bagel, Pimiento Cheese, Smoked Salmon,
Red Onions, Capers

\$18

Creole Shrimp & Grits

Caribbean Style Creole Shrimp, Herb-Buttery Grits,
Scallions

\$21

Garden Salad

Spinach, Local Greens, Tomatoes, Cucumbers, Boiled Egg,
Carrots (Choice of Salad Dressing)

\$19

Bananas Foster French Toast

Cinnamon French Toast, Banana & Rum Compote, Maple Syrup,
Toasted Pecans, Whipped Cream

\$15

Eggs Benedict

Canadian Bacon, Poached Eggs, Hollandaise Sauce, English Muffin,
Breakfast Potatoes, Chives

\$17

18% gratuity will be added for parties of six or more.

GF= Gluten free option/ V= Vegan option/ VEG = Vegetarian option/ DF= Dairy free option

Please advise your server if you prefer this option. Please inform your server if you have a food allergy.

We Invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



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ENTREES



Lobster Avocado Toast

Thick-Cut Toasted Baguette, Lobster & Avocado Salad,
Citrus Aioli, Chives
\$23

Chicken & Waffles

Deep Fried Crispy Chicken Strips over Belgian Waffles,
Maple Syrup
\$17

Breakfast Hash Bowl

Breakfast Potatoes, Peppers, Onions, Garlic Butter,
Cheddar Cheese, Scallions
\$14

Add Lobster \$12, Steak \$10, or Shrimp \$8

Croissant Breakfast Sandwich

Eggs, Turkey, Ham, Bacon or Sausage,
Choice of Cheddar, Swiss, or American Cheese
\$14

Omelettes

\$19

Lobster Omelette

Poached Lobster, Choice of
Cheddar, Swiss, or American
Cheese, Tomatoes, Herbs

\$17

Steak Omelette

Steak, Peppers, Onions,
Cheddar Cheese

\$13

Garden Omelette

Spinach, Mushrooms,
Tomatoes, Onions, Peppers,
Egg Whites

Sides

Breakfast Potatoes \$6

Buttermilk Pancakes \$12

Cinnamon French Toast \$12

Crispy Bacon \$4

Sausage Patties \$5

Fresh Fruits \$8

Garden Side Salad \$9

Two Eggs Any Style \$4

Biscuits \$4

English Muffin \$3



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DRINK MENU

Mimosa Bar

The Classic \$12

Your Choice of Orange Juice, Passion Fruit Puree, Mango Puree, Pineapple Puree, Or Peach Puree with Prosecco

Lemosa \$14

Fresh Blueberry Purée, Cruzan Blueberry Lemonade Rum, Fresh Squeezed Lemonade, Simple Syrup, Prosecco

Coco Berry \$14

Fresh Strawberry Puree, Vanilla Cruzan Rum, Strawberry Cruzan Rum, Coconut Cream, and Prosecco

East Side Sunrise \$14

Milagro Tequila, Prosecco, Orange Juice, Pineapple Juice, Amaretto, Grenadine

Morning Mule \$16

Island Mutiny Ginger Lime Vodka, Chambord, Ginger Beer, Fresh Squeezed Lime, Prosecco

Bloody Mary Bar

Classic Bloody Mary \$12

Titos Vodka, Fresh Tomato Juice, Lemon Juice, Tabasco Sauce, Worcestershire Sauce, Salt, and Pepper

Mutiny Mary \$14

Island Mutiny Vodka, Tomato Juice, Lemon Juice, Tabasco Sauce, Worcestershire Sauce, Horseradish, Black Pepper, Garnished with Bacon, Carrots, Celery, Olives

Bloody Pirate \$16

Captain Morgan Spiced Rum, Tomato Juice, Worcestershire Sauce, Homemade Pepper Sauce, Salt & Pepper, Garnished with Celery, Blue Cheese Olives, and Shrimp

Queen Mary \$16

Cruzan Light and Dark Rum, Lemon Juice, Lime Juice, Worcestershire Sauce, Tabasco, Horseradish, Pickle Juice, Olive Juice, Peppercornini Juice, Old Bay Seasoning, Black Pepper

Signature Cocktails

\$16

Day Break

Bombay Sapphire Gin, Ginger Beer, Grapefruit Juice, Simple Syrup, Fresh Rosemary

\$16

Afternoon Tea

Ice Tea, Whiskey, Cruzan Mango Rum, Fresh Peach Puree

\$16

Passion Fruit Martini

Vanilla Vodka, Simple Syrup, Passion Fruit Liqueur, Lime Juice, Fresh Passion Fruit Puree, Served with a shot of Prosecco

Coffee Corner

Espresso Martini \$14

Cruzan Vanilla Rum, Molly's Irish Cream, and a shot of Espresso

Affogato Martini \$15

Stoly Vanilla Vodka, Cream De Cocoa, Kahlua, and Vanilla Ice Cream

Captain's Brew \$15

Captain Morgan Spiced Rum, Iced Coffee, Butterscotch Schnapps, Cream, and Sugar

Iced Buccaneer Coffee \$15

Island Mutiny Puerto Rican Coffee, Chilled Espresso, Cocoa Powder, Whole Milk, Chocolate Syrup, Whipped Cream

Paradise Found \$17

Cognac, Amaretto, Hot Coffee, Shaved Almonds, Whipped Cream

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