

SOUP & SALAD

LOBSTER BISQUE

Sherry, Chives 14

GRILLED CAESAR

Grilled Romaine Hearts, Roasted Garlic Crostini, White Anchovies, Crispy Bacon, Shredded Parmesan, Smoked Lemon 15

THE PALM

Cucumbers, Plum Tomatoes, Hearts of Palm, Red Onions, Kalamata Olives, Chickpeas, Feta Cheese, Organic Red Wine Vinegar, EVOO, Oregano, Falafel Croutons, Toasted Naan, Tzatziki 11

POACHED PEAR & SALMON

Champagne & Raspberry Poached, Baby Arugula, Toasted Hazelnuts, Roasted Shallot Vinaigrette and Housemade Drunken Goat Cheese 28

CAPRESE

Housemade Mozzarella, Beefsteak Tomatoes, Balsamic Reduction, Greek Olive Oil, Bathtub Basil 16

Add Chicken, Shrimp, Maine Lobster Tail or Salmon

HANDHELDS

Served with Hand-Cut Fries or Tater Tots

UGHHH...

HANGOVER BURGER

Canadian Bacon, Cheddar Jack Cheese, Applewood Bacon, Hashbrowns, Sunny Side Up Egg 22

Add a Red Eye 10

Add a Shot of Casamigos Tequila 12

LAMB BURGER

Baby Arugula, Beefsteak Tomato, Tzatziki, Toasted Naan Bread 20

CRAB CAKE SANDWICH

Baby Arugula, Beefsteak Tomato, Key Lime Aioli, Toasted Kaiser Roll MP

LOBSTAH ROLL

Maine Lobster, Celery Heart, Duke's Mayonnaise, Buttered Top Sliced Bun 34

TUSCAN CHICKEN WRAP

Grilled Chicken, Arugula, Portobello Mushrooms, Roasted Red Pepper, Goat Cheese, Roasted Garlic Aioli, Spinach Tortilla 16

SMALL PLATES

CALAMARI FRITTI

"Sweeties", Lemon Aioli, Marinara, Parmesan 19

DECONSTRUCTED

Spicy Tuna, Cucumber, Avocado, Asparagus, Crispy Shrimp, Sushi Rice, Masago, Sweet Soy Drizzle 20

PEPPERED PINEAPPLE WINGS

Tempura Jalapeños 16

COLOSSAL SHRIMP COCKTAIL

Tequila Cocktail Sauce 9 each

KEY WEST CONCH FRITTERS

Citrus Remoulade 16

HOUSE SMOKED FISH DIP

Tri Colored Tortilla Chips, Pickled Jalapeños 16

BRUNCH

EXECUTIVE CHEF AMY LEE

SALTY

RISE N' SHINE

Two Eggs Any Style, Two Slices Applewood Smoked Bacon, Two Slices Canadian Bacon, Buttermilk Biscuit and Home Fries 16

BENE PALOOZA

All Served with Home Fries

Classic 16

Crab Cake 26

Maine Lobster 30

WAGYU SHORT RIB LOADED BAKED POTATO

Melted Cheese, Crispy Bacon, Wagyu Shortrib, Sunny Side Up Egg 22

MEDITERRANEAN OMELET

Feta, Spinach, Roasted Red Pepper and Red Onion Served with Home Fries 16

PTG OMELET

Caramelized Onions, Mushrooms and Gruyere Cheese served with Home Fries 16

SHRIMP N' GRITS

3 Colossal Shrimp, Mushrooms, Caramelized Onions, Roasted Red Pepper, Topped with the Perfect Poached Egg 32

BISCUITS N' GRAVY

Served over Tater Tots, Topped with a Sunny Side Up Egg 20

SWEET

STICKY BUN BELGIAN WAFFLE

Pecans, Caramel, Tahitian Vanilla Whipped Cream 16

PB&J FRENCH TOAST

Housemade PB&J Bread Pudding, Screwball Peanut Butter Whiskey Crème Anglaise, Whipped Cream, Housemade Strawberry Preserves, Crushed Reese's Peanut Butter Cups 17

PEACH COBBLER PANCAKES

Maple Syrup and Whipped Cream 16

SWEET N' SALTY

LOBSTER N' WAFFLES

Belgian Waffle topped with Crispy Maine Lobster Tail, Maple Bacon Butter 36

PANCAKE TACOS

Buttermilk Pancakes, Scrambled Eggs, Crispy Bacon, Cheddar Jack Cheese 16

HOUSE SPECIALTIES

 GLUTEN-FREE  VEGETARIAN

BOTTOMLESS BRUNCH LIBATIONS

MIMOSA

Champagne & OJ 16

APEROL SPRITZ

Aperol, Bubbles, Orange Slice, Club Soda 20

BLOODY MARY

Wheatley Vodka, Hungbloodies 20

COMBO 22

WHITE WINES

BUBBLES

Maschio, Prosecco, Italy NV, 187mL.....	15
Feuillatte Brut Reserve, France NV, 187mL.....	18
Avisi, Prosecco, Veneto, Italy.....	44
Charles Lafitte Brut Prestige NV, France.....	44
Pommery, Brut, Reims, France, NV.....	85
GH Mumm Cordon Rouge, France NV.....	100
Veuve Clicquot Yellow Label Brut, France, NV.....	148
Taittinger Brut La Francaise, France, NV.....	100
Dom Pérignon, France.....	525

ROSÉ

Whispering Angel, Provence, France.....	14/48
Fleurs De Prairie, Languedoc, France.....	12/42
Altered Dimension, Columbia Valley.....	50
Bieler Pere et Fils, Rose Reserve, Bandol, France.....	62

CHARDONNAY

Scott Family Estate, California.....	13/46
Sonoma Cutrer, Russian River Ranches, California.....	16/58
Duckhorn, Napa Valley.....	72
Stag's Leap Wine Cellars, Karia Napa Valley, California...74	
Jordan, Russian River Valley.....	85
Cakebread Cellars, Napa Valley.....	98
Patz & Hall, Dutton Ranch, Sonoma, California.....	120
Alpha Omega, Napa Valley, 2016, California.....	188

PINOT GRIGIO/GRIS

La Crema, Monterey.....	15/ 52
Terlato, Friuli, Italy.....	13/46
Santa Margherita, Alto Adige, Italy.....	16/60

SAUVIGNON BLANC

Yealands, Marlborough, New Zealand.....	12/42
Kim Crawford, Marlborough, New Zealand.....	14/50
Calvet, Sancerre, France.....	21/80
Decoy, California.....	52
Craggy Range, North Island.....	58
Ziata, Karen Cakebread, Napa Valley, California.....	70
Domaine Fournier, Sancerre, France.....	85

INTERESTING/INTERNATIONAL WHITES

Moscato d'Asti, Risata, Italy 187mL.....	13
Schmitt Söhne, Riesling, Germany.....	12/42
Vermentino, Antinori Guado Tasso, Tuscany, Italy.....	14/50
Riesling, Cte Ste Michelle Eroica, Columbia Valley.....	52
Burgundy, Steel, Louis Jadot, France.....	15/58

CLASSIC COCKTAILS

APEROL SPRITZ Aperol, Avisi Prosecco, Splash of Soda, Burnt Orange Wheel 13

THE FRENCH 75 Grey Whale Gin, Fresh Lemon Juice, Simple Syrup and Charles Lafitte Champagne 12

GREYHOUND Stoli Vodka, Fresh Grapefruit Juice 14

PALOMA Corazon Blanco Tequila, Fresh Grapefruit Juice, Sparkling Water, Lime Juice, Agave Nectar and Burnt Grapefruit Wedge 14

OLD FASHIONED Buffalo Trace, Orange Bitters, Sugar cube, Cherry and Burnt Orange Slice 15

MOJITO Muddled Lime, Fresh Mint, Sugar, Bacardi Rum, Soda Water 13

TITO'S MULE Tito's Vodka, Ginger Beer, Fresh Lime 14

MANHATTAN Knob Creek Bourbon, Sweet Vermouth, Dash of Angostura Bitters, Garnished with Amarena Cherry 14

NEGRONI The Botanist Gin, Campari, Sweet Vermouth, Orange Peel 15

MARGARITA Corazon Blanco Tequila, Lime & Lemon Juice, Agave Syrup 14

WHISKEY SOUR Redemption Rye, Lime & Lemon Simple Syrup, Orange & Cherry 14

COSMOPOLITAN Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime 16

RED WINES

MERLOT

Swanson, Napa Valley, California.....	16/58
Ferrari Carano, Sonoma County.....	50
Chateau St. Michelle, Canoe Ridge Estate, Washington... 76	
Duckhorn, Napa Valley California.....	110

PINOT NOIR

Meiomi, California.....	13/46
Four Graces, Willamette Valley, Oregon.....	18/68
Belle Glos, Clarke & Telephone, Santa Maria, CA.....	20/78
Bravium, Wiley Vineyards, Anderson Valley, California... 76	
Siduri, Willamette Valley, Oregon.....	80
Etude Estate Grown, Carneros County.....	105
Phelps Creek Alexandrine Cuvee, 2018.....	135
Columbia Gorge, Oregon	
ZD Founder's Reserve, 2018, Carneros, California.....	195

CABERNET SAUVIGNON

Josh Cellars, California.....	12/42
Starmont, California.....	15/52
Joel Gott 815, California.....	16/58
Conn Creek, Napa Valley, California.....	20/78
Daou, Paso Robles.....	78
North Star, Columbia Valley.....	82
Trincherio, Marios, Napa Valley.....	90
Frogs Leap, Rutherford.....	105
Stag's Leap Wine Cellars, Artemis, Napa Valley.....	155
Silver Oak, Alexander Valley.....	160
Caymus, Napa Valley.....	160
Cakebread, Napa Valley, California.....	145
Lobo Atlas Peak, 2016, Napa Valley, California.....	185
Dariouh Estates, Napa Valley.....	195
Cade, Howell Mountain.....	195
World's End 'If Six was Nine' 2015, Napa Valley.....	210
Pine Ridge Stag's Leap District, 2016, Napa Valley.....	275
Orin Swift, Mercury Head, 2019, Napa Valley.....	295

INTERESTING/INTERNATIONAL REDS

Red Blend, Troublemaker, Paso Robles.....	14/48
Red Blend, Unshackled, California.....	18/68
Red Blend, Orin Swift, Abstract, California.....	20/74
Malbec, Norton Doc, Mendoza.....	12/42
Super Tuscan, Antinori Villa Rosso, Italy.....	15/54
Red Blend, Kuleto "Frog Prince", Napa Valley.....	68
Red Blend, Red Schooner Voyage, Argentina.....	78
Righetti, Amarone, Veneto.....	84
Domaine Lazard, Chateauneuf du Pape, Rhone.....	100
Red Blend, Prisoner, California.....	105
Orin Swift, Eight Years in the Desert, California.....	150
Brunello di Montalcino, Castello Banfi, Italy.....	165
Red Blend, Opus One, 2018, Napa Valley.....	525
Bordeaux, Le Dome, 2016, Saint -Emilion Grand Cru.....	600

SPECIALTY COCKTAILS

SANGRIA WITH PROSECCO

Red or White with a Splash of Avisi Prosecco 12/42

DARK & STORMY

Myer's Dark Rum, Ginger Beer, Burnt Lime Wheel 13

MEZCAL OLD FASHIONED

San Cosme Mezcal, Agave Syrup, Orange Bitters, Amarena Cherry, Burnt Orange Wheel 14.50

PALM TRAIL BLOODY

Wheatley Vodka, Pickle Stuffed Olive, Spicy Green Bean 13 | Add a Colossal Shrimp 9

BOURBON APPLE

Maker's Mark, Cinnamon Sugar Rim, Fresh Lemon Juice, Fresh Press Cider 15



PLEASE DRINK RESPONSIBLY