

Sunday Brunch Menu

11:30 am - 3 pm

• RAW BAR •

Oysters On The Half Shell (S) 21

Six Oysters, Mignonette, Cocktail Sauce, Lemon

Tuna Tartare 22

Ahi Tuna, Housemade Tamari Sauce, with Crispy, Fried Plantain Chips

Clams On The Half Shell (S) 21

Six Clams, Cocktail Sauce, Lemon

Shrimp Cocktail (S) 21

Chilled Jumbo Shrimp, Cocktail Sauce, Lemon

Seafood Plateau (S) 98

Chilled Colossal Shrimp, Clams, Oysters, Tuna Tartare

• STARTERS •

Caesar Salad

Romaine Lettuce, Parmesan Cheese & Herbed Croutons
15

Add: Chicken Breast 16, Salmon 16, or Shrimp 16

Harvest Salad (D/G)

Spinach and Kale Greens, Butternut Squash, Sliced Apples, Candied Walnuts, Goat Cheese w/Apple Cider Vinaigrette
18

Add: Chicken Breast 16, Salmon 16, or Shrimp 16

Cheese Board (D/G)

Selection Of Cheeses, Fig Jam, Fresh Fruit, Crackers
26

Fruit & Yogurt Parfait (D/G)

Served with House-Made Granola and Toasted Coconut
12

Seasonal Fruit Plate

Fresh Seasonal Fruit
14

New England Clam Chowder

Tender Sea Clams, Potatoes, Celery and Cream
16

Crispy Point Judith Calamari (S/G)

Banana Peppers, Mango-Habanero Remoulade
18

Smoked Salmon Plate (D/G)

Served with Capers, Hardboiled Egg, Red Onion, Dill Cream Cheese w/ a Toasted Bagel
16

• MAINS •

Margarita Chicken Sandwich (D/G)

Tequila Lime-Marinaded Chicken, Toasted Ciabatta, Fontina Cheese, Arugula, Tomato, Sundried Tomato Aioli
22

Salmon Burger (D/G)

Fresh Chopped Salmon with Yogurt and Spices, Wasabi Mayo, Lettuce, Tomato, Wasabi Pickle
24

Avocado Toast

Heirloom Tomatoes, Fresh Mozzarella, drizzled with Balsamic Glaze on Multi Grain Toast - Add On: 2 Sunny Side Eggs Up \$5
14

The Smash Burger (D/G)

Two 4 oz House- Blend Beef Patties, Caramelized Onions, LTP, Burger Sauce, White Cheddar Cheese, House- Cut French Fries
24 Add Bacon: \$2 Add Egg: \$2 Add Avocado: \$2

Danfords Lobster Roll (S/D/G)

New England Style, Citrus Mayonnaise, Celery Leaves
48

Fish and Chips (D/G)

Beer Battered Cod, House Made Slaw, Tartar Sauce, House Cut French Fries
24

Chicken & Waffles (D/G)

Tender Breaded Chicken Breast, Belgium Waffles served with Honey Butter, Fresh Berries & Maple Bourbon Syrup
20

Lobster Mac & Cheese (S/D/G)

Cheddar & Mascarpone Cheese, Macaroni, Lobster
38

Lobster Eggs Benedict (S/D/G)

Lobster, Poached Eggs, Hollandaise Sauce, Old Bay Seasoning atop a Toasted English Muffin
22

Steak and Eggs

Served Your Way with Skillet Potatoes
38

Ferryman's Breakfast (S/D/G)

Two Eggs Any Style Your Choice of Meat, Served with Skillet Potatoes and Choice of Toast
16

*Our Culinary Team takes great pride offering menu selections that are good for you and good for the planet; sourcing fish and seafood from sustainably managed stocks. Before placing your order, please inform your server if a person in your party has a food allergy. Gluten free options available. Consuming raw or undercooked meats, fish, shellfish, or shell eggs may increase your risk for food-borne illness especially if you have certain medical conditions. Menu items containing Shellfish (S), Dairy (D) & Gluten (G) are marked if a person in your party has a food allergy. If you are seeking Vegan options ask your server.

