



FISH BAR

BREAKFAST

SWEET / SAVORY BENEDICT

Lobster, Chipotle Hollandaise, Sage Brioche
22

PARFAIT

Granola, Walnuts, Berries, Greek Yogurt
12

CHALLAH STUFFED FRENCH TOAST

Mascarpone, Fresh Berries, Pure Maple Syrup
12

STEAK AND EGGS

Two Eggs, Skirt Steak,
Tomato Salsa, Home-style Potatoes
22

NEW YORK CLASSIC

Two Eggs, Bacon, Sausage, Home-style Potatoes
16

ENTRÉES

BURGER

Lamb Blend, Onions, Tzatziki Sauce
French Fries
22

SMOKED SALMON PLATTER

Toasted Bagel, Cream Cheese, Capers,
Hard Boiled Eggs, Red Onions, Baby Watercress
22

GRILLED CHICKEN WRAP

Pesto, Roasted Peppers, Cucumber Greens
French Fries
18

KALE CAESAR

Kale, Shaved Pecorino
Chicken +5 / Shrimp +8 / Portobello +5
16

LOBSTER BLT

Spicy Mayo, Bean Sprouts, Heirloom Tomato,
French Fries

DESSERT

WALNUT CAKE

Baklava-Vanilla Gelato
12

CHOCOLATE GANACHE

Double Chocolate Cake with Chocolate Filling
12

SEASONAL FRUIT PLATE

12

SIDES

BACON / SAUSAGE / FRIES/ HOME-STYLE POTATOES..... 5

DRINKS

ELDERFLOWER LEMONADE 8

LINGONBERRY PUNCH 8

ORANGE JUICE 7

COFFEE 5

ESPRESSO 10

COCKTAILS

APHRODITE TREAT 16
Roca Patron Tequila, Cointreau, Pomegranate,
Cranberry, Agave, Lime

FINGENZA SOUR 16
Fingenza Vodka, Egg White, Lime

PEARLICIOUS 16
Don Q Crystal, Coconut Rum, Pear, Mint

HUDSON BAY 16
Bombay Sapphire Gin, Rosemary, Passion Fruit

IBIZA SUNRISE 16
Grey Goose Vodka, Orange, Cranberry, Pasion Fruit

BERRY DREAMS 16
Hendricks Gin, Champagne, St Germain,
Lemon, Blackberries

MEDITERRANEAN SANGRIA 12
Red Wine, Sparkling Wine, Pomegranate,
Blackberries, Orange, Grapes

POM MANHATTAN 16
Makers Mark Bourbon, Sweet Vermouth,
Grand Marnier, Pomegranate, Grenadine

SUMMER IN GREECE 16
Bacardi Rum, Grapes, Strawberry, Fresh Mint

SPARKLING

101 Louis Roederer Brut Premier, NV 26 / 52
Champagne, France

102 Piper-Heudsoeck Brut Cuvee, NV 20 / 40
Champagne, France

201 Luc Belaire Rose, NV 14 / 40
Provence-Alpes-Cote d'Azur, France

202 Luc Belaire Brut, NV 14 / 40
Provence-Alpes-Cote d'Azur, France