



BRUNCH

FISHTAIL

BY DAVID BURKE

APPETIZERS

BREAKFAST PASTRIES 3.50 EACH/8 ALL

seasonal turnover, mini breakfast loaf or sticky bun

 **FRESH FRUIT, GRANOLA & GREEK YOGURT PARFAIT** 8

SMOKED SALMON CARPACCIO 14

grilled sourdough toast, crème fraîche and red onions

 **YESTERDAY'S SOUP** 12

FISHTAIL CHOPPED SALAD 12

chickpeas, peppers, cucumbers, mint, hearts of palm, baby peas picholine olives, bacon, asparagus and feta cheese

 **THE ORGANIC "WEDGE"** 12

blue cheese dressing, pecans, candied bacon and tomato vinaigrette

LOBSTER & AVOCADO SALAD 14

mango and basil

 **DRY ROASTED ANGRY MUSSELS** 14

chili oil, basil and lemon

 **5 DRESSED OYSTERS** 14

pickled thai vegetables

 **KUNG PAO CALAMARI** 12

crispy rice noodles

PRETZEL CRUSTED CRABCAKE 15

poppy seed honey, mango, corn relish

FISHTAIL TACO SAMPLER 14

crab salad, tuna tartare and salmon tartare tacos

SHRIMP COCKTAIL(3) 14

classic cocktail and herb mayonnaise

ENTREES

 **CLASSIC EGGS BENEDICT** 15

canadian bacon, home fries and hollandaise

 **SPINACH & GOAT CHEESE OMELETTE** 16

home fries and an english muffin

 **HAM & CHEDDAR CHEESE OMELETTE** 16

home fries and an english muffin

 **THREE PANCAKES** 16

banana, pecan and blueberry

 **THREE MINI STUFFED FRENCH TOASTS** 15

raspberry preserves, nutella and orange marmalade

MONTAUK LOBSTER ROLL 19

shoestring fries and cole slaw

COBB SALAD

blue cheese and dijon vinaigrette

SWORDFISH "BENEDICT" 21

poached eggs and hollandaise

 **BAY SCALLOP CARBONARA** 21

penne rustica, english peas, oven dried tomato and bacon

GRILLED RIVER TROUT ALMONDINE 22

PAN ROASTED ATLANTIC SALMON 22

roasted fennel, red curry foam

STEAK FRITES & TWO EGGS ANY STYLE 26

french fries

GRILLED PRAWNS, MAPLE PEPPER BACON & TOASTED POLENTA CAKE 19

 **GRILLED CHICKEN & SHRIMP** 19

SIDES 6 EACH OR 3 FOR 15

MAPLE PEPPER BACON

HASH BROWNS

CHEESEY CORN POLENTA

DESSERT

 **CREAMSICLE FLOAT** 8

vanilla ice cream, orange and whipped cream

 **PINEAPPLE TART** 9

puff pastry and coconut ice cream

 **ICE CREAM TRIO** 8

 **FRUIT BOWL** 8

coconut tapioca, fresh fruit and seasonal berries

DAVID BURKE'S CHEESECAKE LOLLIPOPS 16

raspberries and bubblegum whipped cream (\$7 supplement or in lieu of two desserts)

Three Courses \$25



Executive Chef: Patrick Vaccariello
Pastry Chef: Leona Sager

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