



grillfish

Celebrate Seafood & Bubbly Brunch

Camera-Worthy in the West End

SIGNATURE BRUNCH \$35

*Choice glass of Champagne, Mimosa or Bloody Mary
Choice of Starter, Main & Dessert
Basket of warm bread & pastries*

Starters

Half Dozen Local Oysters \$

Crab Deviled Eggs

*Vegetable Carpaccio **

Sugar Pea Salad \$

Shrimp & Avocado Ceviche \$

Mains

Crab Cake Benedict w/ Hollandaise

*Lobster, Poached Eggs, Potato Croquette
& Lobster Reduction*

*Portobello, Asparagus & Manchego Omelet
w/ Pistachio Pesto \$ **

*Bananas Foster French Toast
w/ Fruit & Berries **

Blackened Salmon Cobb Salad

Desserts*

Mango Key Lime Pie

Toffee Pot de Crème Brûlée

Lemon Meringue Tart

Raspberry, Grapefruit & Grand Marnier Sorbet \$

PLATTERS TO SHARE

Caviar

*1 oz serving w/ blinis, crème fraîche,
hard boiled eggs, dill & lemon*

American Hackleback 46 White Sturgeon 59

Chilled Shellfish

Accompanied by mignonette, cocktail & key lime/cilantro cream sauce

Little Fish \$

*6 oysters, 6 clams, 2 jumbo shrimp, ½ lobster,
and 2 oz of lump crab 39*

Big Fish \$

*12 oysters, 12 clams, 4 jumbo shrimp, 1 lobster,
and 4 oz of lump crab 59*

SMOKED FISH

*served w/ a local "Bullfrog" bagel, cream cheese, capers,
marinated cucumbers, red onions, and grilled asparagus*

Lox cold smoked & hot cured 16

Whitefish hot smoked, meaty, slightly earthy 18

STARTERS

Half Dozen Local Oysters \$ 13

Oysters Rockefeller 12

Crab Deviled Eggs 9

Shrimp & Avocado Ceviche \$ 10

Lump Crab Cake 15

Mussels in Sicilian Sauce \$ 11

*Vegetable Carpaccio * 9*

Soft Shell Crab Sautéed Mkt

*Asparagus Soup * 6*

*Arugula & Beet Salad * 9*

Sugar Pea Salad \$ 8

** Vegetarian + Vegan \$ Gluten Free*

BRUNCH MAINS

Lump Crab Cake Benedict w/ Hollandaise 17

*Portobello, Asparagus & Manchego Omelet w/ Pistachio Pesto * 15*

Lobster, White Asparagus & Caramelized Onion Omelet 18

Strip Loin Steak (10 oz) & Eggs Your Way 25

Above items served w/ roasted red potatoes or green salad

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Fried Oysters, Poached Eggs, Saffron Cream & Rice 17

sugar peas, garlic, white wine, cream, jalapeño & bacon

Lobster, Poached Eggs, Potato Croquette & Lobster Reduction 19

onions, carrots, garlic & white wine

*Bananas Foster French Toast w/ Fruit & Berries * 15*

oatmeal crust, butter brown sugar, dark rum & banana liquor

Blackened Salmon Cobb Salad 16

radishes, cucumbers, red onion, bleu cheese & red wine vinaigrette

Sautéed Soft Shells w/ Roasted Potatoes & Grilled Asparagus Mkt

white wine, garlic, butter & pancetta

GRILLED FISH

*All sustainable. Served w/ choice of spring greens or roasted red potatoes and choice of sauce:
sweet onion, creamy garlic tomato, or coconut red curry*

Mix Grill for 1 23.50 Mix Grill for 2 45

swordfish, salmon, mahi, scallops, shrimp

Salmon 24

Catfish 16

Swordfish 26

Arctic Char 26

Rainbow Trout 20

Mahi Mahi 25

Rockfish Mkt

Catch of the Day Mkt

BRUNCH SIDES

Grilled Asparagus + 6

Slab Bacon 6

Green Salad +6

Roasted Red Potatoes + 6

Fresh Fruit & Berries + 6

Eggs Your Way 6

*Bullfrog Bagel w/ Cream Cheese * 6*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



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Beverage Menu

Mimosa

w/ Gloria Ferrer Brut

Orange/Grapefruit (fresh squeezed)

Blackberry, Lychee 12

Mimosa Float

House-made grapefruit-raspberry &

Grand Marnier sorbet, Gloria Ferrer brut 13

Bubbly by the Glass

Sonoma Brut 12

Blanc de Blanc 14

Royal Cuvee 20

Bubbly Flight

Gloria Ferrer Sonoma Brut, Blanc de Blanc

& Royal Cuvee (3 oz each) 20

Cocktails

Breakfast Old Fashioned

*Bacon washed Four Roses Yellow Label,
maple syrup, bitters 11*

French 75

Courvoisier, lemon, simple syrup, prosecco 14

Corpse Reviver

*Boodles gin, Lillet Blanc, Pierre Ferrand Curacao,
Dernod wash 14*

BLOODIES

Red

*Fresh juiced tomatoes, clam juice, pickle
& old bay sprinkle*

Bay Bloody 12

Bay seasoned vodka w/ fried jumbo shrimp

Bacon Bloody 14

*Benton bacon washed Four Rose's yellow label
w/ bacon wrapped asparagus*

Red Snapper 12

Boodles gin, poached shrimp

Green

*Fresh juiced tomatillos, jalapeños
& lemon pepper sprinkle*

Maria 14

*Milagro silver tequila, fried crab ball, roasted
cherry tomatoes & jalapenos*

Other Garnish Options

Fried crab ball 3

Smoked fish, cream cheese, capers 2

Lobster claw 6

Crab meat, salmon roe 5

Desserts

Mango Key Lime Pie 9

Toffee Pot de Crème Brûlée 6

Lemon Meringue Tart 8

Raspberry, Grapefruit & Grand Marnier Sorbet 7

Caramel Cheesecake Brûlée 8

Brownie Sundae w/ Caramel Pecan Sauce 8