

## RAW BAR

### OYSTERS\*

- EAST COAST \$3.50
- WEST COAST \$3.50
- DRESSED W/CAVIAR & CREME FRAICHE \$6 EXTRA
- SHOOTERS W/ TITO'S PEPPER INFUSED VODKA \$10 EACH

### SHELLFISH \$MP

- COLOSSAL STONE CRAB CLAWS
- ALASKAN KING CRAB LEGS

### COCKTAILS

- JUMBO SHRIMP \$10 EACH
- MAINE LOBSTER \$27
- COLOSSAL LUMP CRAB \$24

### PETROSSIAN CAVIAR

- OSSETRA \$MP

### HAWAIIAN BIG EYE TUNA\* "POKE" \$MP

W/ CUCUMBER, SHOYU, AVOCADO,  
LIME & TOASTED MACADAMIA NUTS

"LOUISIANA STYLE"  
CHARGRILLED OYSTERS \$21

BACON WRAPPED  
"BBQ" JUMBO SHRIMP \$11 EACH

PRIME KOBE BURGER  
W/ MAPLE BACON, FARM EGG  
& AGED CHEDDAR \$25

"KEY WEST STYLE"  
FRIED GROUPER SLIDERS \$21

## BUFFET BRUNCH

\$63.00 PER PERSON

PLUS APPLICABLE TAXES

INCLUDES GOURMET BUFFET STATIONS

"**BOTTOMLESS**" MIMOSAS, BELLINIS,  
PROSECCO & HOUSEMADE BLOODY MARYS,  
FRESH ORANGE, GRAPEFRUIT &  
CRANBERRY JUICES  
COFFEE, TEA & SOFT DRINKS

CHOICE OF ONE A LA CARTE

MENU ITEM BELOW

### CLASSIC EGG DISHES

#### OMELETTES

##### "EGG FOO YUNG"

ROCK SHRIMP, CHINESE SAUSAGE, SHITAKE,  
BEAN SPROUTS & GREEN ONIONS

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##### HEN OF THE WOODS MUSHROOMS

BROCCOLINI, CARAMELIZED ONIONS  
& AGED CHEDDAR

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##### "GREEN EGGS & HAM"

SERRANO HAM, WILTED SPINACH  
& MANCHEGO CHEESE

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##### MAINE LOBSTER

W/CREME FRAICHE & CAVIAR +15

#### POPOVER

STUFFED W/ SCRAMBLED EGGS,  
SMOKED SALMON, SCALLIONS & CREAM  
CHEESE

#### FRITTATA

W/CHORIZO, SWEET PEPPERS, POTATOES,  
HERBS & MANCHEGO CHEESE

#### "STEAK & EGGS"

4 OZ. FILET MIGNON,  
TWO FARM EGGS ANY STYLE + 10

#### TWO EGGS ANY STYLE

#### SIMPLY GRILLED FISH

W/ORGANIC GREENS  
& LEMON VINAIGRETTE

#### BRANZINO "ALMONDINE"

W/HARICOT VERTS  
& FINGERLING POTATOES