



LUNCH MENU

PLEASE JOIN US FOR OUR SUNDAY BRUNCH BUFFET

Sundays | 10am – 2pm
Adults \$28 | Children 4-12 \$14
4 & under complimentary

FEATURING

ROASTED PRIME RIB W/HORSERADISH AND AU JUS
ASSORTED SMOKED FISH
CHAR CRUSTED TUNA
PEEL & EAT SHRIMP
SHRIMP & VEGETABLE SUSHI
FRESH SHUCKED OYSTERS
SEASONAL SALADS
MADE TO ORDER OMELET STATION
MINIATURE BELGIAN WAFFLES
TRADITIONAL BREAKFAST ITEMS
DECADENT MINIATURE DESSERTS

BRUNCH COCKTAILS

MIMOSA | BELLINI | IRISH COFFEE | BUTTERNUT | ORANGE GLAZE
SWEET TOOTH | TWIST TUACA

1/2 PRICE BOTTLES OF WINE

Sunday, all day – Wines under \$100 ½ off
Wines \$100 and over 25%off

\$1 ONE BUCK SHUCK

Join us for happy hour, featuring our chef's selection of oysters for just \$1 or \$2 each.

Sunday – Thursday | 4pm – Close & Friday | 4pm – 7pm
bar/patio only

PARTNER SPOTLIGHT

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. While there's a premium for that, it means our all-natural products like our Georges Banks scallops arrive at our door with no chemical adulteration that comes with preserving older-caught fish. We aim to source clean, seasonal and fair-trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do.

Our partners include:

Joyce Farms – Piedmont, NC	Foley Fish – Boston, MA
Berkridge Farms – Orange City, IA	Roasterie – Kansas City, MO
Creekstone Farms – Arkansas City, KS	Boulevard Brewery – Kansas City, MO
Halperns – Atlanta, GA	Burgers' Smokehouse -California, MO
Breadsmith –St. Louis MO	Artisan Specialty Foods - Lyons, IL
Schlaflly Brewing –St. Louis MO	Urban Chestnut Brewing–St.Louis, MO
	Bur Oak Brewing Company - Columbia, MO

WE'RE HAPPY TO PREPARE YOUR DISH ANY WAY YOU'D LIKE AND WILL DO OUR BEST TO CREATE SOMETHING SPECIAL TO FIT YOUR NEEDS. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE LET YOUR SERVER KNOW

*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

STARTERS

JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce 17
FRIED CALAMARI jalapeños and carrots, sweet n' sour, creole remoulade 12
GOAT CHEESE BRUSCHETTA tomato-basil cruda, focaccia crisps, kalamata olive 10.5
SAUTÉED SHRIMP SCAMPI with garlic butter 11.5

SOUPS & STARTER SALADS

SPICY CREOLE GUMBO cup 6.5 | bowl 9
MAINE LOBSTER BISQUE cup 7 | bowl 9.5
BABY GREENS watercress, feta, toasted pine nuts, honey balsamic vinaigrette 7.5
CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 7.5
BRIE, ENDIVE & PISTACHIO SALAD red leaf & bibb lettuce, watercress, Belgian endive, radish, crumbled brie, heirloom carrots, red chili sourdough croutons, pistachio vinaigrette 8.5
SOUP & SALAD choice of soup and starter salad 13

POWER LUNCH COMBOS 13

Served with a bowl of soup or starter salad
½ LEMONGRASS SHRIMP TACOS | ½ JUMBO LUMP CRAB MELT
½ SMOKED TURKEY CLUB | SMOKED SALMON FLATBREAD

POWER LUNCH ENTRÉES 18

Served with a bowl of soup or starter salad
BLACKENED CHICKEN PENNE PASTA roasted red pepper cream, shiitake mushrooms, leeks, sun dried tomato pesto
PRETZEL CRUSTED TROUT roasted yukon potatoes, sautéed green beans, frisee, warm bacon-mustard vinaigrette
SHRIMP & CRAB RAVIOLI sautéed shrimp, lump crab, shellfish ravioli, spinach, creamy tomato rosa sauce

ENTRÉE SALADS

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 12.5 with grilled salmon 16
GRILLED SALMON PANZANELLA spinach, montrachet goat cheese, balsamic roasted onions, vine ripe tomatoes, basil oil, balsamic vinaigrette 16.5
LOBSTER COBB SALAD watercress, arugula, baby spinach, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, tarragon ranch dressing 18

SANDWICHES served with choice of seasonal side or french fries

LEMONGRASS SHRIMP TACOS grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa 13.5
MESQUITE GRILLED CHICKEN applewood bacon, pepper jack, balsamic roasted onions, lettuce, tomato, roasted red pepper mayo, egg bun 11
JUMBO LUMP CRAB MELT cheddar, tomato, remoulade, rustic country bread 13
BURGERS' SMOKEHOUSE TURKEY CLUB applewood bacon, lettuce, tomato, avocado, black pepper mayo, rustic country white 11.5
CREEKSTONE FARMS BLACK ANGUS BURGER sharp cheddar, lettuce, tomato, brioche bun 11 | add bacon \$1

ENTRÉES sub lobster mac n' cheese add \$4

MESQUITE GRILLED ATLANTIC SALMON with roasted yukon gold potatoes, fresh grilled asparagus 16.5
ALMOND CRUSTED TILAPIA orange beurre blanc, grilled asparagus, seasonal berries 16.5
CHIPOTLE GRILLED SHRIMP ENCHILADAS sweet corn-jalapeño crepes, corn-black bean relish, jicama-lime salad, pico de gallo 16
JUMBO LUMP CRAB CAKES creole remoulade, mango tartar sauce, roasted yukon gold potatoes, grilled asparagus 25
MESQUITE GRILLED CHICKEN roasted yukon gold potatoes, grilled asparagus 14.5
6 OZ. CENTER CUT FILET roasted yukon gold potatoes, grilled asparagus 33

