



BRUNCH MENU

APPETIZERS

Smoked corn chowder with fire-roasted peppers and cilantro pesto	8
Seafood bisque with bay scallops, lump crab and shrimp	9
Tomato gazpacho with cucumber cream and parmesan twist	7
Shrimp cocktail with remoulade sauce and cocktail sauce	13
Crab cocktail with mustard aioli, grated horseradish and cocktail sauce	15
Caribbean conch fritters with Bahamian dipping sauce	10
Mediterranean hummus plate with pita crisps, marinated Kalamata olives, feta cheese, and roasted red peppers	8
Crispy fried oysters with tropical fruit salsa and coconut sauce	11
Grilled tenderloin sliders on brioche with smoked gouda, balsamic onions and tarragon aioli	12
Warm brie cheese plate with grapes, pear chutney and crostini	126

SALADS

Caesar salad with romaine, parmesan and homemade croutons	9
Iceberg wedge with cherry tomato, bacon and creamy bleu cheese dressing	8
Baby spinach salad with boiled egg, bacon, green apple & shallot vinaigrette	11
Add grilled scallops 6 Grilled shrimp 6 Grilled chicken 4 to any of the above salads	
Chilled lobster salad with mesclun greens, yellow roasted peppers, Vidalia onions, cherry tomatoes and orange vinaigrette	23
Cobb salad with romaine, grilled chicken, bleu cheese, tomato, avocado, bacon, egg and house sherry vinaigrette	15
Steak salad with soba noodles, cilantro, mint, peanuts, carrot, edamame, bean sprouts and Asian vinaigrette	16

BURGERS AND SANDWICHES

Choice of regular or sweet potato fries

Ground sirloin burger with aged cheddar and applewood smoked bacon	12
Grilled mahi mahi sandwich with roasted garlic aioli, shaved fennel and tomato confit	13
Grilled chicken breast with Swiss cheese and tarragon mayonnaise	12

BRUNCH SELECTIONS

Benedict trio – tenderloin benedict with béarnaise sauce, crab cake benedict with a red pepper sauce, lobster benedict with sauce choron	22
Traditional eggs benedict with breakfast potatoes and hollandaise sauce	16
Lobster frittata with tomatoes, green onions, goat cheese and fresh herbs	18
Three-egg omelet with choice of ham, bacon, tomato, mushroom, onion, asparagus	18
Add grilled scallops 6 Grilled shrimp 6 Grilled chicken 4 Crab 6 to your omelet	
Three-eggs any style with bacon, sausage, ham and breakfast potatoes	19
Bananas Foster french toast with texas toast, egg and cinnamon-battered toast with brown sugar and brandy-glazed bananas	16
Tropical pancakes with an orange, pineapple, kiwi, coconut compote	15
Sweet pancakes, chock full of chocolate chips and marshmallows with maple syrup	14
Corned beef hash with poached eggs topped with hollandaise sauce	15
Steak and lobster three-egg omelet with asparagus, tomato and breakfast potatoes	23
New York sirloin, 7 oz. with two eggs any style or truffle fries	19

ENTREES

Polenta-crusted cod “fish and chips” with malt vinegar, tartar sauce and fries	16
Pan-roasted crab cakes with red pepper coulis, avocado, grapefruit and corn relish	18
Grilled Atlantic salmon with white beans, spinach, leek and saffron broth	16
Pan-seared yellowfin tuna with cucumber, avocado, tomato, red pepper and fresh herbs	17

SIDES

Breakfast potatoes	6	Breakfast meats – choice of sausage, bacon, ham	7
Truffle fries	6	Wild mushrooms	7
Mashed potato	6	Creamed spinach gratin	7
Corned beef hash	8	Assorted vegetables	6

Seagate Executive Chef – Adam Gottlieb
 Executive Sous Chef – Jason Berg
 Sous Chef – John Thomas
 Pastry Chef – Carolina Martinez

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food-borne illness

*A gratuity of 20% will be added to parties of 8 or more