

# Sunday Brunch on the Ocean

## Brunch Entrees

### **Traditional Benedict** \$20

*Canadian bacon, two soft poached eggs,  
house-made hollandaise*

*Served with potatoes & fresh fruit*

### **Denver Omelette** \$18

*Diced ham, bell pepper, onion, & cheddar cheese*

*Served with potatoes, fresh fruit, & toast.*

### **Crab Melt** \$26

*Seasoned lump crabmeat, melted mozzarella cheese,  
browned & served on a toasted English muffin*

*Served with potatoes & fresh fruit*

### **Huevos Rancheros** \$19

*Two fried eggs corn tortilla, queso fresco, ranchero sauce,  
cheddar cheese, refried beans, & red rice*

### **All-American Breakfast** \$17

*Two eggs cooked any style with your  
choice of Applewood bacon or sausage*

*Served with potatoes, fresh fruit, & toast*

### **Classic Egg, Bacon, & Cheese Sandwich** \$18

*Two fried eggs topped with Applewood bacon,  
avocado, & Cheddar cheese on Ciabatta*

*Served with potatoes & fresh fruit*

*Special Brunch Drink Favorites!* \$10

**Mimosa    Bloody Mary    Sparkling Wine**

*Juices* \$6

**Orange    |    Tomato    |    Grapefruit**

## Sea Watch Specialties

### **Lobster Benedict** \$28

*Maine lobster, two soft poached eggs,  
house made tarragon hollandaise*

*Served with potatoes & fresh fruit*

### **Sea Watch Omelette** \$18

*Mushrooms, onion, bell pepper, spinach,  
Cheddar cheese, with sour cream*

*Served with potatoes, fresh fruit, & toast.*

### **Crab Omelette** \$24

*Crab, avocado, tomato, chives,  
Asiago, Parmesan Cheese*

*Served with potatoes, fresh fruit, & toast.*

### **Challah French Toast** \$18

*Thick-cut Challah bread dipped in  
house-made special egg mix with  
fresh berries, & powdered sugar*

*Served with warm Maple syrup & butter*

## Additional Sides

Coffee Cake \$6

Fresh Fruit \$5

English Muffin \$4

Canadian Bacon \$5

Applewood Bacon \$5

