

Sunday Brunch on the Ocean

Brunch Entrees

Traditional Benedict \$21

*Canadian bacon, two soft poached eggs,
house-made hollandaise
Served with potatoes & fresh fruit*

Denver Omelette \$19

*Diced ham, bell pepper, onion, & cheddar cheese
Served with potatoes, fresh fruit, & toast.*

Crab Melt \$28

*Seasoned lump crabmeat, melted mozzarella cheese,
browned & served on a toasted English muffin
Served with potatoes & fresh fruit*

Huevos Rancheros \$22

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

All-American Breakfast \$18

*Two eggs cooked any style with your
choice of Applewood bacon or sausage
Served with potatoes, fresh fruit, & toast*

Classic Egg, Bacon, & Cheese Sandwich \$19

*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 \$30

*Maine lobster, two soft poached eggs,
house made tarragon hollandaise
Served with potatoes & fresh fruit*

Sea Watch Omelette \$19

*Mushrooms, onion, bell pepper, spinach,
Cheddar cheese, with sour cream
Served with potatoes, fresh fruit, & toast.*

Crab Omelette \$28

*Crab, avocado, tomato, chives,
Asiago, Parmesan Cheese
Served with potatoes, fresh fruit, & toast.*

Challah French Toast \$19

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

Smoked Salmon Tartine \$18

*Focaccia toast, fried capers, chives,
pickled red onion, & Crème fraiche*

Additional Sides

Fresh Fruit \$5

Canadian Bacon \$5

Applewood Bacon \$5

