



WATERFRONT  
GRILLE

# SUNDAY BRUNCH

10:30 A.M. UNTIL 3 P.M.

## STARTERS

### NEW ENGLAND CLAM CHOWDER

Dill Scented Cream, Quahog Clams, Fresh Thyme  
5.95 Cup 7.95 Bowl

### FLORIDA JUMBO SHRIMP "COCKTAIL"

Cucumber - Apple Slaw, Citrus Cocktail Sauce  
14.95

### SHRIMP & CRAB SPRING ROLLS

Sweet & Spicy Dipping Sauces  
12.95

### HEIRLOOM BEETS WITH FRIED GOAT CHEESE

Frisee, Pistachio Vinaigrette, Blood Orange, Crème Fraiche  
11.95

### ARTISANAL CHEESE PLATE

Selection from Caroline Hostettler "The Cheese Lady"  
14.95

## BREAKFAST

### EGGS FLORENTINE FLATBREAD

Spinach, Smoked Bacon, Scrambled Eggs,  
Caramelized Onions, Gruyere Mornay Sauce 16.5

### **M** SIGNATURE ORGANIC VEGETABLE OMELETTE

Melted with Aged Cheddar Cheese & Green Onions,  
Topped with a Four Cheese Fondue 15.5

### QUICHE DU JOUR

Chef's Fresh Daily Creation -Market Price-

### EGG & CHEESE CROISSANT

Scrambled Eggs Melted with Cheddar Cheese 13.5

### TRADITIONAL EGGS BENEDICT **M**

Canadian Bacon & Classic Hollandaise Sauce 14.5

### CINNAMON FRENCH TOAST

Maple-Caramel, Powdered Sugar & Whipped Cream 12.5

### "OSCAR STYLE" OMELETTE

Blue Crab & Asparagus Topped with Hollandaise 18.5

### **M** BASTED EGG SKILLET

Home Fries, Sautéed Peppers & Onions 14.5

### ADDITIONAL SIDES (3.95 Each)

*Apple Smoked Bacon - Home Fries - Canadian Bacon - Cottage Cheese - Fresh Fruit*

### TRADITIONAL COLD WATER LOBSTER SALAD

Organic Mixed Greens, with Lemon, Celery, Chervil,  
Chive & Seasoned Mayonnaise. Crispy Potatoes & Leeks,  
Roasted Shallot - Honey Mustard Vinaigrette 22.5

### **M** ORGANIC BISTRO SALAD

Shaved Red Onion, Sliced Heirloom Tomatoes,  
Cucumbers, Dried Cranberries, Toasted Almonds,  
Crumbled Blue Cheese, Florida Citrus Dressing 12.5

### CRISPY CALAMARI SALAD

Leafy Greens, Capers, Red Onions,  
Pine Nuts, Grape Tomatoes,  
Citrus Miso Dressing 14.5

### IMPERIAL HOUSE SMOKED SALMON

Red Onion, Capers, Red & Yellow Tomatoes,  
Red Wine-Herb Cream Cheese with  
Grilled French Baguette 14.5

### SIMPLY GRILLED SALMON

Chef's Seasonal Organic Vegetables &  
Meyer Lemon Oil 17.5

### GULF COAST COCONUT SHRIMP

Pineapple - Apricot Dipping Sauce,  
Mango Macadamia Rice, Chili Infused Caramel 18.5

### GRILLED STEAK FRITES

6 oz New York Strip Steak, Served with Hand Cut  
Parmesan Skinny Fries & Blue Cheese Fondue 23.5

### HANDMADE PASTA POMODORI

Tagliatelle Pasta with Fresh Tomato, "Waterside Basil,"  
Shaved Parmigiano Reggiano 16.5

## SANDWICHES

*-All Sandwiches Are Complimented By The Chef's Daily Fresh Creation-*

### ALBACORE TUNA SALAD SANDWICH

Baby Spinach, Heirloom Tomato, Crispy Shallots,  
On Toasted Sourdough 12.95

### CLASSIC NEW ENGLAND LOBSTER ROLL

Cold Water Lobster Sautéed in Butter,  
Served on a Toasted Bun 21.95

### SMOKED SALMON BLT

Caper - Dill Mayo, Smoked Bacon, Heirloom Tomato,  
Field Greens, Butter Toasted Sourdough Bread 15.95

### SESAME CHICKEN SALAD SANDWICH

Celery, Toasted Hazelnuts, Touch of Soy, Tempura Fried  
Onions, on Butter Griddled Ciabatta 12.95

### **M** GRILLE SIGNATURE FILET BURGER

We Grind our Own Filet & Sirloin to bring you the Best Hand Crafted  
Burger! Crispy Onion Hay & BBQ Steak Sauce 14.95

An Organic Salad May Be Served with Any of These Sandwiches for 6.00

Saratoga Still..... 6.95

Saratoga Sparkling..... 6.95

**MUMM**, Brut Prestige, Napa 8

**MIMOSA**, Mumm Brut Prestige & Fresh Orange Juice 8

**SIGNATURE BLOODY MARY**, Garnished with a Shrimp Wrapped Gorgonzola Stuffed Olive 10.5

\*\* The consumption of raw or undercooked food items may cause food borne illness.