

# BRUNCH SUNDAY, MARCH 07, 2010

<p><b><u>DAILY CHEF'S SPECIAL</u></b></p> <p><b>Live Maine Lobster</b></p> <p>Steamed 1 Lb Lobster with Red Potatoes, Corn on the Cobb, and Drawn Butter</p> <p><b>\$16.95</b></p> <p><b>Filet Medallions</b></p> <p>Grilled Filet Mignon Medallions with Wild Mushroom Demi \$13.95</p>
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ASK YOUR SERVER ABOUT OUR 45 MINUTE LUNCH GUARANTEE, MOST OF OUR FISH CAN BE SIMPLY GRILLED!

## SMALL PLATES

- Crab and Corn Fritters with Remoulade Sauce..... 9.95
- Fried Calamari Tossed with Garlic Butter and Banana Peppers..... 6.95
- Steamed Black Mussels and Clams with Garlic, Wine, and Fresh Herbs..... 9.95
- Crispy Buttermilk Fried Oysters with Lemon Tabasco Aioli..... 5.95
- Crab Cake with Orange Fennel and Watercress Salad..... 9.95
- Kobe Beef Carpaccio with Dijon Aioli, Capers, and Parmesan ..... 7.95
- Roasted Portabella Mushroom and Goats Cheese Bruschetta ..... 4.95
- Duck Pot Stickers with Raspberry-Hoisin & Cilantro Peanut Sauce ..... 5.95
- Coconut Fried Shrimp with Sweet Thai Dipping Sauce ..... 8.95

## SEAFOOD & RAW BAR

- \*Blue Point Oysters ..... Long Island Sound, Connecticut ..... 1.85 each
- \*Marion Point Oysters ..... Buzzard's Bay, Massachusetts ..... 1.95 each
- \*Malpeque Oysters..... Prince Edward's Island, Canada..... 1.75 each
- \*Tatamagouche Oysters..... Karabo Island, Nova Scotia..... 1.65 each
- \*Small Oyster Sampler ..... One Each of Today's Oysters ..... 6.95
- \*Large Oyster Sampler..... Two Each of Today's Oysters..... 13.95
- Chilled, Spiced Jumbo Prawns with Traditional Cocktail Sauce..... 1.95 each
- Shellfish and Citrus Ceviche with Blue Corn Tortilla Chips..... 6.95
- \*Spiced Seared Ahi Tostada with a Szechwan Peanut Dressing..... 11.95

## SUSHI & SASHIMI

- \*Ahi Tuna Tartare  
Tossed at your Table with Capers Chopped Egg, Red Onions and Dijon..... 9.95
- \*Salmon Lomi Lomi  
Tossed at your Table, Chopped Tomatoes, Pineapple, Onions, Lime Juice ..... 8.95
- \*Spiced Seared Ahi Tostada with a Szechwan Peanut Dressing..... 11.95

## SOUPS & SALADS

- Seafood and Roasted Corn Chowder ..... Cup.....3.25 ..... Bowl ..... 5.50
- Crab Bisque with Tawny Port Reduction.....Bowl.....7.95
- Chopped Salad with Bacon, Blue Cheese Crumbles, Tomato, and Olives ..... 6.95
- "The Wedge" Iceberg, Tomato, Cucumber and Blue Cheese Dressing..... 5.95
- House Salad with Blue Cheese Crumbles and Glazed Walnuts..... 6.95
- Hearts of Romaine with Caesar Dressing and Garlic Croutons..... 6.95

## ENTRÉE SALADS

- Caesar Salad, Hearts of Romaine, Garlic Croutons  
With Choice of Grilled Atlantic Salmon.....12.95 Chicken Breast ..... 10.95
- Asian Grilled Chicken Salad  
Asian Lettuce Blend, Almonds, Crispy Rice Noodles, & Sesame Vinaigrette. .... 11.95
- Blackened Grouper Caesar Salad  
with Jicama, Roasted Corn Salsa & Garlic Croutons..... 14.95
- Seafood Cobb Salad  
Stacked With Your Choice of Grilled or Fried Gulf Shrimp..... 11.95
- Seared Ahi Tuna Salad  
Diakon, Carrot, Snow Peas, Soy-Jalapeno Vinaigrette, & Frizzled Wontons ..... 12.95
- Warm Grilled Shrimp and Fruit Salad  
Dried Fruit, Almonds and Fresh Berries with Goat Cheese in a Pear Dressing..... 13.95

## Classic Brunch Cocktails

**\$3.95 Each**

- McCormick's Bloody Mary, Hand Made as you like it**
- Fresh Squeezed Absolute Screwdriver**
- Harry's Bar Bellini, White Peach Puree, Absolute Peach Vodka**
- Irish Coffee, Bushmills Irish Whiskey and Cream**
- Greyhound, Fresh Squeezed Grapefruit and Vodka**
- Mimosa, Fresh Squeezed Orange Juice and Sparkling Wine**
- Michelada (Mexican Red Beer), Spiced Tomato Juice and a Corona**

## LUNCH ENTREES

- McCormick's Cheeseburger with Sharp Cheddar and French Fries..... 8.95
- Rainbow Trout Almond Crusted with Buerre Blanc and Chives ..... 12.95
- Blackened Salmon Sandwich with Avocado and Hay Stack Onions..... 11.95
- Parmesan Crusted Flounder with a Lemon Caper Butter..... 11.95
- Gulf Fried Shrimp Served with French Fries, Cole Slaw and Cocktail Sauce..... 11.95
- Kobe Beef Burger Toasted Kaiser Roll and House Made Chips..... 12.95

## ~Sunday Brunch Features~

**McCormick's Famous Hand Made Bloody Mary...\$3.95**

### Starters

- New Orleans Style Beignets  
Served with Apricot Preserves and Powder Sugar ..... 6.95
- White Shrimp Remoulade  
Chiffonade Iceberg, Fresh Lemon, and Remoulade Sauce ..... 8.95
- Baked Oysters Rockefeller  
Spinach, Smoked Bacon, Hollandaise Sauce ..... 9.95

### Brunch Entrees

- Crab Cake Benedict  
Topped with Poached Eggs and Hollandaise Sauce ..... 12.95
- Grilled Salmon O'Brien  
Classic O'Brien Potatoes, Baby Spinach, Hollandaise ..... 13.95
- Crab Soufflé  
Maryland Blue Crab, Gruyere Cheese, and Leeks ..... 14.95
- Traditional Eggs Benedict  
Poached Eggs with Hollandaise Over Ham..... 10.95
- Mushroom, Smoked Salmon, and Goat Cheese Frittata  
Wild Mushrooms, Goat Cheese, and Fresh Herbs ..... 11.95
- Spinach & Swiss Cheese Omelet  
Three Egg Omelet with Baby Spinach and Swiss Cheese ..... 9.95
- Traditional Irish Breakfast  
Scrambled Eggs, Pan Potatoes, Sausage, Sautéed Mushrooms ..... 7.95
- Lobster Crêpes  
Stuffed with Lobster, Wild Mushrooms, and Fontina Cheese ..... 15.95
- Brioche French Toast  
with Maple Syrup, Fresh Berries, and Whipped Butter ..... 8.95

## SEAFOOD SPECIALTIES

ADD A GARDEN GREEN SALAD FOR \$2.95

- Tilapia Cañas, Costa Rica  
Cashew Crusted with Jamaican Rum Sauce..... 11.95
- Black Grouper Florida Gulf Coast  
Grilled with Adobo and Lime Mojo ..... 14.95
- Gulf Seafood Fettuccini  
Florida Bay Scallops, Gulf Shrimp in a Garlic Alfredo Sauce ..... 12.95
- Cod Fish and Chips Dutch Harbor, Alaska  
"Shock Top" Beer Battered with French Fries and Cole Slaw ..... 12.95
- Atlantic Salmon Bay of Fundy, Canada  
Cedar Plank Roasted with a Northwest Berry Sauce ..... 13.95
- Mahi Mahi Florida  
Seared with Stir Fried Rice and Orange Ginger Glaze ..... 12.95

## SIDE DISHES

- Mashed Potatoes.....3.95 Asparagus with Lemon Butter ....3.95
- Tomato Red Onion Salad .....3.95 Sweet Potato Casserole.....3.95
- Mac & Cheese.....4.95 Cuban Rice and Beans .....5.95

~ 1400 Glades Road Bay 210 Boca Raton, Florida 33431 (561) 394-2428 ~

\* Consuming Undercooked Meats or Seafood May Increase Your Risk of Food Borne Illness \*

## SPARKLING WINES

92 pts	Taittinger Brut La Francaise, Reims, France .....	88
	Mumm Napa, Brut Rose, Napa Valley, CA .....	48
	🌐 Chandon Brut Sparkling, Napa Valley, CA..... 9 .....	36
	Dom Pérignon, France.....	99
90 pts.	🌐 Schramsberg Vineyards, CA 2005.....	76
	🌐 Moët & Chandon Imperial, Epernay, France.....	78

## CRISP, REFRESHING WHITES

	Beringer, White Zinfandel, CA..... 5..... 7 .....	20
	Chateau Ste Michelle, Riesling, WA .....	6..... 8..... 24
	Columbia Winery, Cellar Master Riesling, WA.....	31
	🌐 Wente Vineyards, Riverbank Riesling, CA..... 7..... 9.....	28
	J Lohr, Riesling, Monterey, CA.....	36
	Yalumba, Y Series, Riesling, Australia..... 7..... 9 .....	27
	Saint M, Riesling, Germany .....	30
	Columbia Winery, Gewurtztraminer, WA.....	35
	🌐 Conundrum, White Blend, CA.....	49
	🌐 Parducci Wine Cellars, "Sustainable White", CA.....	30
	🌐 Menage a Trois, White Blend, CA..... 7..... 10.....	31
	Santa Cristina Antinori, Campogrande, Orvieto, Italy .....	33
	Indaba Chenin Blanc, Western Cape, South Africa.....	28
	Pine Ridge, Chenin Blanc-Viognier, Clarksburg, CA.....	34
90 pts.	🌐 Bonterra Vineyards, Viognier, CA 2007..... 11..... 15.....	44
90 pts.	Martin Codax, Albarino, Rias Baixas, Spain 2008.....	30

## SAUVIGNON BLANC

	Brancott, Marlborough, NZ .....	29
91 pts.	🌐 Kim Crawford, Marlborough, NZ 2008 .....	39
90 pts.	🌐 Nautilus, Marlborough, NZ..... 9..... 13.....	37
93 pts.	🌐 Craggy Range Te Muna Road, Marlborough, NZ69 Honig, Napa Valley, California .....	46
	Whitehaven , New Zealand.....	65
92 pts.	🌐 Cloudy Bay, Marlborough, NZ 2008.....	72

## PINOT GRIGIO

	Ecco Domani, Delle Venezie, Italy .....	6..... 9..... 30
92 pts.	🌐 King Estate Signature, Pinot Gris, OR.....	46
	Seven Hills, Pinot Gris, Willamette Valley, OR .....	30
	Willakenzie, Pinot Gris, Willamette Valley, WA.....	57
	Ponzi, Pinot Gris, Willamette Valley, OR.....	38
	J Vineyards, Russian River Valley, CA .....	10..... 14..... 39
	Santa Margherita, Veneto, Italy.....	48
	Pighin, Italy.....	37
92 pts.	🌐 Swanson, Pinot Gris, Napa Valley, CA 2007 .....	55

## CHARDONNAY

	A by Acacia, CA..... 7..... 10.....	28
92 pts.	🌐 Cuvaison, Carneros, CA 2008.....	54
	Edna Valley Vineyard, CA .....	38
90 pts.	🌐 La Crema, Sonoma Coast, CA 2007 .....	43
	Sonoma Cutrer Russian River Ranches, CA .....	10..... 14..... 41
90 pts.	🌐 Rodney Strong, Chalk Hill, CA 2007.....	39
	Chateau St Jean, Sonoma, CA..... 8..... 11 .....	32
	Jordan, Russian River Valley, CA.....	78
	Hess Su Skol, Napa Valley, CA.....	65
	Stag's Leap Winery, Napa Valley, CA .....	62
90 pts.	🌐 Cakebread Cellars, Napa Valley, CA 2007 .....	78

## PINOT NOIR

	🌐 Erath, Oregon.....	49
	🌐 Ponzi, Willamette, OR.....	78
	🌐 Wild Horse, Central Coast, CA.....	58
92 pts.	🌐 Nobile Icon, Marlborough, NZ 2008.....	48
	🌐 Kenwood Vineyards, Russian River, CA .....	10..... 13..... 55
	Mac Murray, Sonoma Coast, CA .....	40
	🌐 Willakenzie Estate, Willamette Valley, OR.....	61
90 pts.	Sonoma Cutrer, Sonoma Coast, CA 2006 .....	68
	Bearboat, Russian River, CA.....	59

## MERLOT

	Blackstone, CA..... 6..... 8.....	29
	Genesis, Columbia Valley CA.....	43
	🌐 Kenwood Yalupa, Sonoma, CA.....	30
	Clos du Bois Sonoma Reserve, Alexander Valley, CA.....	53
	14 Hands, Columbia Valley, WA.....	28
	🌐 Coppola Diamond Collection, Sonoma, CA .....	9..... 13..... 43
	Sebastiani, Sonoma, CA.....	38
90 pts.	🌐 Vina Montes Alpha, Colchagua Valle, Chile 2006.....	56
91 pts.	Northstar, Columbia Valley, WA 2005 .....	78

## SPICY, EARTHY, SEXY REDS

	Ruffino, Chianti, Italy.....	28
	🌐 Banfi Centine, Rosso di Toscano, Italian Red, Italy.....	30
	🌐 Menage a Trois, Red Blend, CA .....	7..... 10..... 31
	🌐 Cain Cuvee, Red Blend, Napa, CA.....	70
	Elements by Artesa, Red Blend, Napa/Sonoma, CA.....	51
	🌐 Kunde Estate Winery, Zinfandel, Sonoma, CA.....	44
	Rosenblum Cellars, Zinfandel, CA..... 7..... 10.....	28
	Ridge Three Valleys, Zinfandel Blend, Sonoma, CA .....	49
	Spellbound, Petite Sirah, CA .....	9..... 12..... 36
	Montes Alpha, Syrah, Chile .....	52
	Mont Redon, Chateaufeuf du Pape, France .....	84
	Penfolds, Koonunga Hill, Shiraz, Australia .....	6..... 8..... 28
90 pts.	Two Hands, "Gnarly Dudes", Shiraz, Australia 2007.....	80
	Don Miguel Gascon, Malbec, Argentina .....	7..... 10..... 30
	Sokol Blosser, Meditrina, OR.....	42

## CABERNET SAUVIGNON

	J Lohr, "Seven Oaks", Paso Robles, CA .....	30
90 pts	Beringer Knights Valley, Alexander Valley, CA 2006 .....	67
	14 Hands, Columbia Valley, WA..... 7..... 10.....	28
	Souverain Cabernet, California .....	48
	Murphy Goode, Alexander Valley, CA..... 10..... 14.....	46
	Robert Mondavi, Napa Valley, CA.....	68
	Stags Leap Artemis, Napa Valley, CA .....	78

🌐 Organic or Sustainable

### ABOUT THE 100-POINT SCALE

Ratings reflect how highly tasters regard each wine relative to other wines.

The rating summarizes a wine's overall quality. (Wine Spectator, 2009)

**90 - 100** Outstanding: a wine of superior character and style.