



# grillfish

## Celebrate Seafood & Bubbly Brunch

*Camera-Worthy in the West End*

### SIGNATURE BRUNCH \$35

*Choice glass of Sonoma Brut,  
Orange Mimosa or Bay Bloody Mary  
Choice of Starter, Main & Dessert  
Basket of warm bread & pastries*

#### Starters

*Half Dozen Local Oysters <sup>gf</sup>*

*Crab Deviled Eggs*

*Watermelon Feta Salad <sup>gf</sup>*

*Shrimp Cevice <sup>gf</sup>*

#### Mains

*Crab Cake Benedict w/ Hollandaise*

*Portobello, Broccolini & Manchego Omelet  
w/ Pistachio Pesto <sup>gf</sup> \**

*Bananas Foster French Toast  
w/ Fruit \**

*Blackened Salmon Cobb Salad*

#### Desserts\*

*Mango Key Lime Pie*

*Caramel Cheesecake*

*Carrot Pineapple Cake*

*Seasonal Sorbet*

### PLATTERS TO SHARE

#### Chilled Shellfish

*Accompanied by mignonette, cocktail & key lime/cilantro cream sauce*

#### *Little Big Fish <sup>gf</sup>*

*6 oysters, 6 clams, 2 jumbo shrimp, 1/2 lobster,  
and 2 oz of lump crab 39*

#### *Big Big Fish <sup>gf</sup>*

*12 oysters, 12 clams, 4 jumbo shrimp, 1 lobster,  
and 4 oz of lump crab 59*

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### STARTERS

*Half Dozen Local Oysters <sup>gf</sup> 13*

*Shrimp Cevice 10*

*Crab Deviled Eggs 9*

*Lump Crab Cake 15*

*Mussels in Sicilian Sauce <sup>gf</sup> 11*

*Crab Bisque 6*

*Shrimp Scampi 13*

*Watermelon Feta Salad 9.50*

*Clams in garlic & wine 11.50*

*Buffalo Shrimp 13*

*Soft Shell Crab 18*

*\* Vegetarian   + Vegan   <sup>gf</sup> Gluten Free*

## BRUNCH MAINS

*Lump Crab Cake Benedict w/ Hollandaise 17 w/ Soft Shell Crab 19*

*Portobello, Broccolini & Manchego Omelet w/ Pistachio Pesto \* 15*

*Lobster, Grilled A Broccolini & Caramelized Onion Omelet 18*

*Strip Loin Steak (10 oz) & Eggs Your Way 25*

*Above items served w/ roasted red potatoes or spinach*

*Fried Oysters, Poached Eggs, Saffron Cream & Rice 17*

*sugar peas, garlic, white wine, cream, jalapeno & bacon*

*Bananas Foster French Toast w/ Fruit & Fruit \* 15*

*oatmeal crust, butter brown sugar, dark rum & banana liquor*

*Blackened Salmon Cobb Salad 16*

*radishes, cucumbers, red onion, bleu cheese & red wine vinaigrette*

## SANDWICHES

*Crab Cake Sandwich 17*

*cheddar & tartar sauce*

*Soft Shell Crab Sandwich 18*

*lemon aioli, caramelized onions*

*Fried Fish Sandwich 15*

*caramelized onions & cheddar*

*Blackened Chicken Sandwich 14*

*prazolens & coleslaw*

*Salmon Club Sandwich 15*

*smoked bacon, lemon aioli*

*Above items served coleslaw, pasta salad or house fries. Add eggs any style \$2.00*

## GRILLED FISH

*All sustainable. Served w/ choice of spinach or roasted red potatoes and choice of sauce:*

*sweet onion, creamy garlic tomato, or coconut red curry*

*Mix Grill for 1 23.50 Mix Grill for 2 45*

*swordfish, salmon, mahi, scallops, shrimp*

*Salmon 25*

*Arctic Char 26*

*Mahi Mahi Mkt*

*Catfish 16*

*Rainbow Trout 20*

*Rockfish 28*

*Swordfish 27.50*

*Catch of the Day Mkt*

## BRUNCH SIDES

*Broccolini + 6*

*Roasted Red Potatoes + 6*

*Eggs Your Way 6*

*Slab Bacon 6*

*Fresh Fruit + 6*

*Spinach + 6*

*Corn Mozz Salad + 7*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk*

*of food borne illness, especially if you have certain medical conditions.*