

# SWEETWATER BRUNCH

## COLD BAR

### ASK YOUR SERVER FOR TODAY'S OYSTER SELECTIONS \$3 ANY OYSTER

GULF SHRIMP COCKTAIL	24
Creole Poached Jumbo Shrimp Cocktail	
AHI TUNA TOSTADA	19
Sriracha Aioli, Capers, Red Onion, Cilantro, Sesame Seeds, Avocado, Crispy Onion	
CEVICHE	23
Red Snapper, Salmon Belly, Capers, Red Onion, Cilantro, Carrot-Habanero Leche De Tigre, Tostada	
SCALLOP AGUA CHILE	21
Red Onion, Radish, Citrus	
TUNA CRUDO	19
Tuna, Sesami Seeds, Tobiko, Ponzu Sauce	
PADDLE FISH CAVIAR	120
RUSSIAN OSETRA CAVIAR	165
30g Caviar, Creme Fraiche, Cucumber, Homemade Blinis, Red Onion, Capers, Smoked Salmon	
<b>ADD BOTTLE OF MOET / VEUVE</b>	<b>100</b>
PETITE SEAFOOD TOWER	80
6 Oysters, 6 Steamed Cold Mussels, 4 Top Neck Clams, 4 Shrimp, 1/2 Poached Lobster Served With Horseradish, Tabasco And Rose-Apps Mignonette	
GRANDE SEAFOOD TOWER	150
12 Oysters, 12 Steamed Cold Mussels, 8 Top Neck Clams, 8 Shrimp, Poached Lobster Served With Horseradish, Tabasco And Rose-Apps Mignonette	

## SOUP AND SALAD

SHRIMP CAESAR SALAD	22
Fresh Romaine, Grilled Shrimp, Grated Parmesan, Marinated Anchovies, Fresh Pepper, House Made Croutons	
BURRATA	19
Arugula, Balsamic Reduction, Marinated Tomatoes, Pesto, Pine Nuts, Candied Buquerones, Grilled Ciabatta	
GUAJILLO LOBSTER SOUP	15
Poached Lobster, Local Chèvre Cheese, Cilantro, Truffle, Lime Bread	

## SMALL PLATES

CRAB CAKE	21
Jumbo Lump Crab Meat, Tartar Sauce	
AVOCADO TOAST	14
Sourdough Bread With Seasoned Avocado, Red Onion, Cherry Tomatoes, Radish, Goat Cheese, Pine Nuts Add Smoke Salmon 8 / Lobster 18 / Jumbo Shrimp 11 / Seared Tuna 16	
BUTTERMILK BISCUITS	9
Blueberry Or Strawberry Jam And Butter	
CALAMARI	16
Breaded Fresh Squid, House Marinara, Green Onion	
TRUFFLE FRIES	10
Green Onion, Grated Parmesan	
OYSTER MAC & CHEESE	14
Gruyere, Parmesan, Mild Cheddar, White Truffle Oil, Breadcrumbs	
CRISPY BRUSSEL SPROUTS	14
Tamarind Glaze, Grated Parmesan	
ADD ONS:	8ea
Eggs Any Style (2) / Applewood Thick Bacon (2), Blueberry Pork Sausage (2)	

## SPECIALITY

TEXAS FRENCH TOAST	21
Toasted Marshmallows, Honey Combs, Blueberry Jam, Meringue, Berries, Maple And Bacon	
SWEETWATER BURGER	24
8oz Wagu, Challah Bun, Red Onion, American Cheese, Beefsteak Tomato, Arugula, Sriracha Aioli, Egg Over Easy Choice Of House Made Chips or Frite	
NEW ENGLAND LOBSTER ROLL	26
5oz Lobster, Sweet Roll, Butter Lettuce, Shoestring Fries Add Second Lobster Roll 12	
LOBSTER BENEDICT	34
Two Poached Eggs, English Muffin, Cherry Tomato, Arugula And Guajillo Hollandaise, House Made Chips	
FRUITS DE MER LINGUINI	38
Lobster Claw Meat, Mussels, Shrimp, Clams, Mushroom, Basil Lemon Butter Garlic Wine Sauce, Grated Parmesan, Ciabatta Bread	
CAJUN SHRIMP & GRITS	36
White Wine, Blistered Tomatoes, Onion, Peppers	

# SWEETWATER BRUNCH

## HAIR OF THE DOG

<b>BOTTOMLESS MIMOSAS</b>	<b>20 PP</b>
House Champagne / Choice of Orange, Cranberry OR Pineapple Juice	
MIMOSA	7
House Champagne / Choice Of Orange, Cranberry OR Pineapple Juice	
ADD Cotton Candy	2
FIRE IN THE HOLE OYSTER SHOOTER	12
Epsolon Tequila, Jalepeno, Lime Juice, Bloody Mary Mix, Oyster	
SPICY MARGARITA	14
Epsolon Tequila, Lime Juice, Agave Nectar	
ESPRESSO MARTINI	15
Tito's Handmade Vodka, Baileys, Espresso	
HIGH MAINTENANCE MARTINI	16
Tito's Handmade Vodka, Muddled Cucumber, Blueberries, Lime Juice	
FRENCH 75	13
Hendricks Gin, Champagne, Lemon Juice, Sugar Cube, Lemon Twist	
APEROL SPRITZ	14
Aperol, Prosecco, Soda, Orange Twist	
GIRLS BEST FRIEND	16
Hendricks Gin, Muddled Raspberries, Lemon Juice	
KEY LIME MARTINI	13
Absolut Vanilla, Liqueur 43, Lime Juice, Splash Of Cream, Graham Cracker Rim	

## DESSERTS

BANANAS FOSTER	15
Table Side With Bourbon Sauce, Fresh Bananas, Cinnamon, Vanilla Bean Ice Cream	
CHURRO	13
Vanilla Bean Ice Cream, Berries	
KEY LIME or STRAWBERRY CHEESECAKE	12
Seasonal Fruit Toppings	
CHOCOLATE MOUSSE	11
Graham Cracker, Cream, Champagne Berries Coulis	

## WINE

### WHITE

Saint M Riesling*	12/42
Kim Crawford Sauvignon Blanc*	12/45
Oyster Bay Chardonnay*	12/45
Sonoma Cutrer Chardonnay	14/55
La Crema Chardonnay	16/60
Santa Margherita Pinot Grigio Sancerre	15/65 30/150
Patz & Halls Chardonnay	75

### ROSE

Fleur de Prairie Rose*	12/40
Miraval	15/65
Cote De Roses	15/50
Whispering Angel	15/65

### RED

Oyster Bay Pinot Noir*	12/40
Louis Martini Cabernet Sauvignon	13/38
Elouan Pinot Noir	13/50
Frank Family Cabernet	150
Silver Oak Cabernet	240
Stags Leap Cabernet	145
Prisoner Red Blend	150
Cakebread Cabernet	245

### SPARKLING

La Marca Prosecco*	12/40
Moet Imperial Brut	135
Veuve Clicquot	150
Veuve Clicquot Rose	165