

SOCIAL PLATES

Served tapas style. Share and socialize.

OYSTERS ON A HALF SHELL

Six oysters served with Chef's specialized sauces. 26

GARLIC HUMMUS

Tahini, piperade, w/ garlic naan. 15

OCTOPUS A LA PLANCHA

Braised Portuguese octopus grilled to perfection and served with roasted potatoes and lemon aioli. 32

BRUNCH MERGUEZ FLATBREAD

A delicious flatbread topped with spiced lamb, feta cheese and mint drizzled in a balsamic reduction and a fried egg. 26

FRIED CALAMARI

Lightly breaded and fried squid; served with a lemon wedge and a spicy arrabbiata sauce. 23

FOR THE TABLE

GRILLED LAMB CHOPS

One pound - New Zealand lamb rack, chimichurri sauce. 75

CAMARONES A LA GRILL

One pound - Jumbo shrimp, lemon-garlic butter sauce. 41

STEAMED SNOW CRAB

One pound - Alaskan snow crab legs, lemon-garlic butter dipping sauce. 55

ENTREES

LOX AVOCADO TOAST

Cold-smoked and salt-cured sliced salmon (pink) over layers of creamy avocado and two poached eggs; served with locally sourced greens. 32

BRUNCH WAGYU BURGER

8oz wagyu beef topped with caramelized onions, gruyere cheese, lettuce and a fried egg; served with a side of home fries. 36

SLOW-POACHED EGGS BENEDICT

Two poached eggs overtop of a toasted English muffin with your choice of Canadian bacon or smoked salmon; served with a classic hollandaise sauce. 28

BANANAS FOSTER FRENCH TOAST

Sliced brioche bread soaked in vanilla custard and pan-fried; topped with local bananas cooked in rum, vanilla and whipped butter. 32

SUNDAY FRIED RICE

Spanish fried rice cooked in sofrito, tossed with mixed vegetables, scrambled egg, and soy sauce. 22

Add Chicken or shrimp 15 / Grilled steak 30

SOCIAL STEAK & EGGS

Garlic and rosemary marinated ribeye steak grilled to your perfect temperature; served with scrambled eggs and locally sourced greens. 32

HOT CHICKEN + CHOCOLATE CHIP PANCAKES

Country-fried hot chicken, two chocolate chip pancakes; served with maple syrup and whipped butter. 26

SIDE DISHES

BACON 12

HOME FRIES 12

TOAST 6



