

A la carte Brunch

Breakfast

Omelette* 15
served with home fries & toast
choice of up to five toppings
*onions, peppers, mushrooms, spinach, tomatoes,
ham, bacon, swiss, monteray jack or provolone*

All American Breakfast* 13
two eggs, prepared any style;
bacon or sausage, home fries & toast

Classic Eggs Benedict* 15
2 poached eggs on a toasted english muffin,
canadian bacon & hollandaise sauce

Waters Edge Benedict* 24
2 poached eggs on a toasted english muffin,
jumbo crab meat, avocado & hollandaise sauce

Bagel & Lox 14
house made smoked salmon, red onions, capers,
hardboiled egg, tomatoes, & dill cream cheese
on an artisan bagel

Belgian Waffle 12
strawberries & whipped cream, pure maple syrup

Stuffed French Toast 15
strawberry cream cheese mascarpone filling
strawberries, pure maple syrup, powdered sugar

Create Your Own Griddle Pancakes 12
powdered sugar and pure maple syrup

choice of toppings \$2 each
*strawberries | chocolate chips | whipped cream
blueberries | white chocolate chips | nutella*

Sides 5
fresh fruit salad
sausage links
home fries
applewood smoked bacon
canadian bacon
assorted cereal with milk

Soup & Salad

**Award Winning
New England Clam Chowder 10**

Cobb^(GF) 15
romaine & baby greens, tomatoes, cucumbers,
avocado, gorgonzola, hardboiled eggs,
bacon, red wine vinaigrette

Soup Of The Day 9

Caesar 12
romaine, radicchio, shaved parmigiano,
focaccia croutons, anchovies, caesar dressing

Add to Any Salad
chicken 6 | shrimp 9 | salmon 10

Small Bites

Shucked Oysters 6 for 18^(GF)
cocktail sauce & mignonette

**Jumbo Shrimp Cocktail^(GF)
4 pieces for 15**
cocktail sauce, lemon

Clams on the Half Shell 6 for 12^(GF)
cocktail sauce & mignonette

Steamed Mussels* 14
mussels steamed with garlic, lemon,
white wine, fennel broth & crostini

Entrées

Bacon Egg and Cheese Burger* 18
8oz burger topped with american cheese,
bacon and a over easy egg & chips

Steak & Eggs* 26
9oz. N.Y. strip steak, 2 eggs any style, toast

Smoked Salmon Club 18
house made smoked salmon, arugula, tomato,
lemon caper remoulade, toasted rye & chips

Lobster Roll 24
new england lobster warmed in butter
on a toasted brioche roll & chips

Caprese Panini 15
fresh mozzarella, tomato, basil,
olive oil & chips

Ricotta Gnocchi 16
house made ricotta gnocchi, sun dried tomato,
roasted eggplant, vodka sauce

Queen Cut Prime Rib^(GF) 26
roasted potatoes, mixed vegetables,
au jus, horseradish sauce

*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of illness.
If you have special dietary needs or allergies, please let a member of our staff know.
^(GF) for Gluten Free Items | Gluten-Free Bread Available Upon Request
+ Not Available for Timeshare Discount