

Flanders FISH MKT BRUNCH

SUNDAYS 11AM - 3PM

FRUIT & YOGURT BOWL

homemade granola, seasonal fruit, candied walnuts, smoked honey

12.

SMKD SALMON AVOCADO TOAST

lox, avocado, crushed red pepper, whipped red onion cream cheese

14.

MAPLE BLK SHRIMP & GRITS

cheddar grits, blackened shrimp, corn bread, local fatstone farm syrup

13.

CHICKEN & WAFFLES

sweet rosemary waffles, local maple syrup, crispy fried chicken

14.

PF PLATE

2 pancakes, bacon, eggs your way, home fries

10.

LOBSTER OMELETTE

smoked gouda, lobster, scallion, home fries

14.

STEAK & EGGS

pepper crusted new york strip, 2 eggs your way, home fries

15.

LOBSTER BENEDICT

lobster, poached egg, lobster sauce, home fries

14.

BRUNCH BURGER

runny egg, cheddar, bacon, sriracha aioli, fries

13.

1983 PLATE

sliced prime rib, broiled pollock, seafood newburg rice, chesapeake shrimp

20.

BRUNCH

RISE & SHINE COCKTAILS

MIMOSA CARAFE

20.

NIANTIC BAY BLOODY

our classic recipe, kettle citron, clam juice, old bay rim, 2 shrimp cocktail

12.

MAKE IT FULLY LOADED

lobster tail, candied bacon, pickles, jalapeños, cheddar & an oyster shooter!

BUILD YOUR OWN BLOODY

| house vodka & bloody mary base: \$8 |

add

pickles

celery

jalapenos

extra spice

extra horseradish

spicy rim

old bay rim

shrimp cocktail | +2 |

lobster tail | +12 |

candied bacon | +2 |

cheddar cubes | +2 |

oyster shooter | +5 |

MIMOSA / BELLINI

7.

IRISH COFFEE

jameson, bailey's, coffee

8.

ESPRESSO MARTINI

vanilla vodka, kahlua, espresso

10.

NUTTY IRISHMAN

irish whiskey, bailey's, frangelico, crème de menthe, whipped cream

9.