

SUNDAY



BRUNCH

Snacks and Shareables

- Crab Cake

\$16

Creole Tartar, Power Slaw
- Drunken Clams'

GF

\$18

Jalapeño, Tequila, Garlic Butter (Gluten Free)
- Fried Calamari

\$14

Capers, Hot Cherry Peppers, Zesty Marinara
- Steamed Mussels

GF

\$17

Fra Diavolo or White Wine
- Burrata

v

\$16

Morello Cherries, Baby Arugula, Toasted Almonds, Crostini
- Fried Short Rib Ravioli

\$14

Horseradish Chive Dip
- Chicken Liver Mousse

\$14

Grilled Peasant Bread & Baby Arugula, Morello Cherry
- Crab Dip Crusted Jumbo Pretzel

\$18
- Lollipop Chicken Wings

\$14

Sweet and Sour Apple Cider Glaze
- Spiced Mixed Nuts

GF

v

\$6
- Marinated Olives

v

\$8

Served with Focaccia

BENNYS

- Traditional

\$16

Canadian Bacon, Hollandaise, English Muffin, Poached egg
- Exit 109

\$16

Pork Roll, Hollandaise, English Muffin, Poached Egg
- Maine

\$22

Crab Cake, Tomato, Hollandaise, Poached Egg
- Nordic

\$22

Smoked Salmon, Hollandaise, Poached Egg, English Muffins

EGGS

- Freestyle

\$12

2 Eggs Any Style, Your Choice of Bacon, Canadian Bacon, or Pork Roll, Crushed Yukons
- Breakfast Lobster Roll

\$28

Warm Lobster, Scrambled Eggs, Buerre Blanc, Toasted NE Roll
- 26 West Scramble

\$14

Pork Roll, Green Peppers, Onion, Melted Cheese, Eggs, Served on a Roll or With Crushed Yukons
- Steak and Eggs

\$22

Flat Iron Steak, Two Eggs Any Style, French Fries

ENTREES

- Cold Lobster Roll

\$26

Cold Lobster Sauce, Pickles, Capers, Celery, Creole Seasoning.
- Bank Burger

\$16

Brioche Bun, White American Cheese, Lettuce, Tomato, Onion, Pickle, Special Sauce. Served with French Fries.
- Crab Cake Sammy

\$18

Power Slaw, Creole Remoulade, Lettuce
- G.C.B.T.A

\$14

Grilled Cheese, Bacon, Tomato, Avocado
- Fish N' Chips

\$28

Creole Tartar Sauce, Fries

RAW BAR

- Oysters on the Half Shell

GF

RAW

MP

Market Selection
- Clams on the Half Shell

GF

RAW

\$2
- 1/2 lb. Peel and Eat Shrimp

GF

\$16

Cocktail Sauce, Lemon
- Crab Salad

GF

\$18

Spicy or Citrus

SALADS

- Autumn Chopped Salad

v

GF

\$16

Granny Smith and Red Delicious Apples, Candied Pecans, Dried Cranberry, Chopped Romaine, Creamy Lemon Dill Dressing
- Caesar Salad

v

\$12

Romaine Lettuce, Fried Cheese Croutons, Parmesan Cheese
- Mixed Greens Salad

\$16

Prosciutto, Provolone, Focaccia Crostini, Charred Grape Tomato Vinaigrette
- Baby Gem Wedge

GF

\$18

House Made Blue Cheese Dressing, Bacon Lardons, Grape Tomato
- Endive and Beet Salad

v

GF

\$16

Crumbled Goat Cheese, Baby Arugula, Candied Pecans, Beets, Balsamic Vinaigrette
- Additions

Salmon \$15; Grilled Chicken \$6; Flat Iron Steak \$16; Grilled Shrimp \$10; Crab Salad \$15

SOUPS

- Lobster Bisque

\$16
- Spicy She Crab Soup

GF

\$14

TOASTS

- Traditional French Toast

\$14

Berries, Syrup, Whipped Cream
- Fat Elvis French Toast

\$16

Peanut Butter, Caramelized Banana, Bacon
- Avocado Toast

\$12

Avocado Puree, Jalapeno, Tomato, Onion, Cilantro
- Smoked Salmon Toast

\$14

Smoked Salmon, Cream Cheese, Tomato, Red Onion, Caper

Gluten Free GF Vegetarian v

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

SPARKLING WINE		
Jeio Prosecco	Veneto Italy, Citrus Fruits and Saline	932
Domaine Chandon	187 ml, California; Apple, Pear, Citrus, Lively Acidity and Biscuity Creaminess	13-
Moet Chandon	187ml, Champagne France; Dry, Yet Fruit Forward	17-
Jeio Cuvee Rose	Veneto Italy; Rose, Hints of Fresh Fruits and Lychees	1450
Montinore Vivace	♥ 🌿 Willamette Valley Oregon; Orange Blossom, Lime, Honey, Hint of Ginger	-42
Bibi Graetz Bollamata	Italy; Medium Body, Strawberry	-50
Domaine Chandon Etoile	Ginger, Baked Apple, Brown Spices, and Honey	-50
Veuve Cliquot	Champagne France; Yellow and White Fruits, Toast, Vanilla	-135
Dom Perignon	Champagne France, White Flowers, Citrus, Stone Fruit, Crushed Mint	-225

ROSE WINE		
Proverb Rose	California; Dry with Ripe Cherry and Strawbery	830
Bieler Pere & Fils Sabine	Provence France; Raspberry, Cherry, Peach, Mineral	1038

WHITE WINE		
Martin Codax Albarino	🦀 Spain; Pear, Passion Fruit, Apple	1038
Proverb Chardonnay	California, Baked Apple, Pineapple, Vanilla	830
Neyers 304 Chardonnay	♥ Sonoma CA, Crisp, Light Oak, Mineral, Citrus	1242
Proidl Gruner Veltliner	🦀 Hungary; Sage, Wildflower, Green Apple	622
Marenco Strev Moscato	Piemonte Italy; Sweet, Citrus, Apricot, Orange Blossom	1140
Terra D'Oro Pinot Grigio	♥ California; Stone Fruit, Green Apple, Honeydew	828
Maso Canali Pinot Grigio	🦀 Trentino DOC; Nectarine, Citrus, Dry	1245
Raimbault-Pineau Baby Sancerre	♥ Coteaux du Giennois; Floral, Mineral, Fruitiest of our Sancerres	12
Raimbault- Pineau Sancerre	Sancerre; Fruit, Vegetal Notes, Citrus	1660
Matua Sauvignon Blanc	New Zealand 2018; Citrus, Grapefruit, and Basil	1036
Montinore Estate Borealis Blend	♥ 🦀 Oregon; Off Dry, Stone Fruit, Pear, Ripe Honeydew	1138
Brick and Mortar Chardonnay	♥ Anderson Valley CA 2018; Lemon Zest, Mineral, Citrus	-45
Panthera by Hess Chardonnay	Russian River Valley 2016; Stone Fruits, Oak, Creme Brulee	-68
Domaine Faussier Sancerre	Sancerre; Grapefruit, Fennel, Lime Zest, Mulled Peach	-40
Infamous Goose Sauvignon Blanc	🦀 New Zealand 2017; Lemon, Lime, Green Apple	-
Blank Stare Oaked Sauvignon Blanc	Russian River Valley 2018; Lemongrass, Lavender, Kiwi, Lime	-40
L'Avenir Chenin Blanc	♥ 🦀 South Africa; Sundried Apricot, Orange, Almond, Oak	-40
Treana Blanc White Blend	Paso Robles 2018; Roasted Pineapple, Honeysuckle, Elderflower	-30
Susana Balboa Briosio Blend	♥ Argentina 2017; Grass, White Fruits, Oak	-55
Jasci Pecorino	♥ Italy 2019; Saltiness, Yellow Fruits, Almond	-30

RED WINE		
Purato Apassmiento	♥ 🌿 🍷 Sicily; Black Cherry, Dried Fruits, Medicinal Herbs	1140
Ryder Estate Cabernet Sauvignon	California; Dark Berry, Plum, Mocha, Light Oak	1037
Treana Cabernet Sauvignon	♥ Napa CA 2017; Rich, Full Bodied, Coffee, Leather, Dark Fruit	1347
Gascon Malbec	Argentina; Full Body, Dark Fruit, Spice, Plum	830
Jasci Montepulciano D' Abruzzo	♥ 🌿 Italy 2018; Red Fruit, Jam, Cinnamon, Vanilla	1244
Mon Frere Pinot Noir	California 2017; Oak, Cherry, Raspberry, Plum, Spice	1138
Square, Plumb, Level Pinot Noir	♥ Willamette Valley; Full Body Oak, Spice, Rose Petal, Dried Cherry	1558
Ghost Runner Red Blend	Lodi California, 2016; Chocolate, Smoke, Tobacco	1038
Kajanero Red Blend	♥ Italy 2017; Earthy, Black Fruit, Juniper, Black Pepper	1243
Siro Pacenti Brunello	Italy 2013; Cacao, Dried Herb, Cedar	-85
Silver Ghost Cabernet Sauvignon	♥ Napa California; Oak, Berry, Cassis, Toast, Spice, Cherry	-70
Camp Alle Comete Cabernet Sauvignon	♥ Tuscany; Dark Fruit, Tobacco, Oak, Spices	-55
Faust Cabernet Sauvignon	Napa CA; Dark Chocolate, Dried Herbs, Blue Fruits	-100
Mercury Head Cabernet Sauvignon	Napa 2015; Ripe Cherry, Blackberry, Sage, Cigar Box, Graphite	-200
Austin Hope Reserve Cabernet Sauvignon	♥ Paso Robles 2017; Blueberry, Coffee, Toasted Cloves, Vanilla	-200
Alamos Seleccion Malbec	Argentina 2013; Dark Fruit, Floral. Wildflower, Black Pepper, Spice	-42
Valentino Merlot	♥ Sicily Italy; Black Olives, Black Fruit, Spices	-50
Cambria Julias Vineyard Pinot Noir	♥ California 2017; Earthy, Red Fruit, Dark Berry	-45
Rudy by Von Strasser Pinot Noir	♥ California 2013; Med. Body, Oak, Blackberry, Blueberry	-50
Le Salette Ripasso	Italy 2016; Cinnamon, Dark Chocolate, Dried Cherries, Tobacco	-55
Treana Red Blend	Paso Robles 2017; Vanilla Bean, Black Berry, Baking Spices	-60
Neyers Left Bank Red Blend	Napa 2015, Oak, Pepper, Black Fruit	-52
Romaneira Duoro Red Blend	♥ Portugal 2011; Spicy, Oak, Chocolate; Smoke, Black Fruit	-48
Chateau Pontet Fumet Bordeaux Blend	France 1995; Black Olive, Toasted Hazelnut, Vanilla, Chocolate	-75
Overture by Opus	Napa; Oak, Vanilla, Black Fruit, Cherry, Pepper	-220
Opus One	Napa CA 2016; Oak, Blackberry, Tobacco, Smoke	-500

Our Picks	♥	Organic	🌿	Vegan	🍷	Seafood Wine	🦀
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