

A P P E T I Z E R S

- MEATBALLS** 18
3 meatballs, basil tomato sauce, parmesan cheese, garlic bread
- 51FIFTEEN CEVICHE** 25
red Snapper, shrimp, crab, pico de gallo, avocado, lime juice
- CALAMARI ZEN-CHINO** 23
hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce
- WAGYU BEEF CARPACCIO R** 24
arugula, artichoke, capers, Creole mustard aioli, crostini
- SMOKED BURRATA** 15
pears, prosciutto, arugula, balsamic glazed

E N T R É E S A L A D S

- SEAFOOD SALAD GF** 46
lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette
- CHOPPED SALAD WITH GRILLED CHICKEN** 23
mixed greens, brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette
- LACINATO KALE & ENDIVE SALAD** 12
caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamansi Vinaigrette
- AVOCADO CUCUMBER SALAD GF** 14
sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry

S A N D W I C H E S

- BLTA add fried egg \$2** 16
sourdough bread, smoked applewood bacon, lettuce, tomato, mayo, avocado, and fries
- MARINATED GRILLED VEGETABLES SANDWICH** 16
ciabatta bread, mixed greens, guacamole spread, chipotle lime aioli,
- LOBSTER SANDWICH** 29
lobster meat, homemade brioche bun, dill aioli, avocado, and homemade potato chips
- 51FIFTEEN BURGER** 19
Texas Raised Beef, homemade brioche bread, lettuce tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli

- MARYLAND CRAB CAKE** 25
jumbo lump crab with lemon Cajun lobster sauce
- TUNA POKE BOWL R** 18
ahi tuna, avocado, ginger vinaigrette, jasmine rice fresno pepper, furikake, micro cilantro
- BEEF EMPANADAS** 17
3 beef empanadas stuffed with ground beef served with creamy cilantro jalapeño sauce
- BUFFALO SHRIMP** 24
5 shrimp mellow blue cheese crumbles, blue cheese dressing, arugula and daikon

- COBB SALAD GF** 30
grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, blue cheese dressing
- GRILLED SALMON SALAD** 27
orzo, cucumber, tomatoes, feta cheese, arugula, white caper vinaigrette dressing
- SESAME RARE AHI TUNA SALAD GF R** 26
Napa cabbage, daikon, julienne carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles & citrus sesame dressing

S O U P S & S A L A D S

- POBLANO SOUP GF** 9
- LOBSTER BISQUE** 10
- CAESAR SALAD** 10
croutons, romano parmesan
- SEASONAL SOUP** 9
- PAN SEARED CAJUN RED SNAPPER** 29
focaccia bread, shredded lettuce, sliced tomatoes, cilantro lime aioli
- BLACKENED CHICKEN WRAP** 18
whole wheat tortilla, mixed greens, mozzarella cheese, avocado, tomato, chipotle aioli, fries

BRUNCH FEATURES

BISCUIT BENEDICT

poached eggs, fresh baked jalapeño & cheddar biscuit, Canadian bacon, smoked paprika hollandaise, with rosemary roasted potatoes, asparagus

CRAB MEAT AVOCADO OMELETTE

mozzarella cheese, habanero sauce, arugula and sliced tomatoes

EGG WHITE GARDEN OMELETTE

spinach, mushrooms, tomato, avocado sauce, served with grilled tomato

NEW YORK STRIP STEAK & EGGS

breakfast potatoes, caramelized onions, avocado, au jus and butter toast

TRADITIONAL ENGLISH BREAKFAST

3 eggs any style, sausage, bacon, breakfast potatoes, sliced tomatoes

HUEVOS RANCHEROS **GF**

eggs, sliced New York strip steak, queso fresco, pico de gallo, refried black beans, crispy tortilla & ranchero sauce

LOX & BAGEL

smoked salmon, everything bagel, red onions, tomato, caper, cream cheese, radish

PASTA & ENTRÉES

SEAFOOD LINGUINE

shrimp, scallop, red snapper, fresh basil, brandy lobster cream sauce

SHORT RIB RAVIOLI

short rib, wild mushroom parmesan cheese stuffed ravioli, brussel sprout, spinach, with citrus au jus

FISH A LA PLANCHA

seared salmon, green pea mousse, seasonal risotto

SIDES

FRENCH TOAST

ASPARAGUS **GF**

GARLIC MASHED POTATOES

CHIPOTLE MAC & CHEESE

SMOKED CHEDDAR GRITS

YOGURT WITH GRANOLA AND FRUIT

ROSEMARY ROASTED POTATOES

ANDOUILLE SAUSAGE

FRIED RICE **GF**

BRUNCH MENU

| | | |
|----|---|----|
| 24 | CHICKEN CHILAQUILES | 26 |
| | adobo marinated chicken, homemade roasted green tomatillo and guajillo pepper sauce, corn tortilla chips, queso fresco, crema, radish, avocado salsa, refried beans | |
| 27 | HOMEMADE BISCUITS & GRAVY | 23 |
| | fresh baked jalapeno & cheddar biscuit topped with andouille sausage gravy served with breakfast potato and two eggs any style | |
| 26 | AVOCADO TOAST add smoked salmon \$5 | 19 |
| | multigrain toast, mashed avocado, radish, cherry tomato, poached egg, hollandaise sauce | |
| 34 | SOUTHWESTERN HASH | 26 |
| | New York strip steak, eggs, peppers, onion, tomato, potatoes, queso fresco, crema, crispy tortilla strip | |
| 20 | BANANAS FOSTER FRENCH TOAST | 22 |
| | brown sugar banana syrup, bacon strips, 2 eggs any style | |
| 34 | CHICKEN AND BELGIAN WAFFLE add eggs \$2 bacon or sausage \$5 | 21 |
| | 4 fried buttermilk chicken strips, apples, berries, powder sugar, cane syrup, bacon | |
| 23 | BUTTERMILK PANCAKES add eggs \$2 bacon or sausage \$5 | 16 |
| | 3 buttermilk pancakes, sugar cane syrup | |
| | SHRIMP & GRITS | 25 |
| | soffritto, tomato broth, andouille sausage, grilled focaccia | |
| 34 | FRESH RED SNAPPER FILET GF | 37 |
| | pan seared red snapper, sweet corn and edamame risotto, truffle tarragon oil | |
| 33 | NEW ZEALAND LAMB CHOP GF | 48 |
| | pearl onions, balsamic honey reduction sauce | |
| 34 | ANGUS RIBEYE STEAK GF | 48 |
| | herb butter | |
| | | 12 |
| | | 11 |
| | | 13 |
| | | 13 |
| | | 6 |
| | | 9 |
| | | 9 |
| | | 5 |
| | | 13 |

V - Vegan GF - Gluten Free R - Raw Product

Split Plate Charge \$5 | 20% Gratuity added to parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.