

APPETIZERS

MEATBALLS

3 meatballs, basil tomato sauce, parmesan cheese, garlic bread

51FIFTEEN CEVICHE **R**

red snapper, shrimp, crab, pico de gallo, avocado, lime juice

CALAMARI ZEN-CHINO

hot cherry peppers, banana peppers, scallions, bean sprouts, cilantro, red chili peppers, served with Asian sweet chili sauce

WAGYU BEEF CARPACCIO **R**

arugula, artichoke, capers, Creole mustard aioli, crostini

SMOKED BURRATA

pears, prosciutto, arugula, balsamic glazed

18 **MARYLAND CRAB CAKE** 25
jumbo lump crab with lemon Cajun lobster sauce

25 **TUNA POKE BOWL **R**** 23
ahi tuna, avocado, ginger vinaigrette, jasmine rice, fresno pepper, furikake, micro cilantro

23 **BEEF EMPANADAS** 17
3 beef empanadas stuffed with ground beef served with creamy cilantro jalapeño sauce

24 **BUFFALO SHRIMP** 24
5 shrimp, mellow blue cheese crumbles, blue cheese dressing, arugula and daikon

SOUPS & SALADS

LACINATO KALE & ENDIVE SALAD

caramelized red onions, candied walnuts, feta cheese, berries, sumac Calamansi vinaigrette

AVOCADO CUCUMBER SALAD **GF**

sliced avocado, julienne of English cucumber and arugula, shaved ricotta, sweet Pedro Ximénez sherry

12 **POBLANO SOUP **GF**** 9

LOBSTER BISQUE 10

14 **SEASONAL SOUP** 9

CAESAR SALAD 10
croutons, romano parmesan

ENTRÉE SALADS

SEAFOOD SALAD **GF**

lobster, shrimp, crab, avocado, cucumber and mixed greens, cherry tomatoes, light cilantro basil citrus vinaigrette

CHOPPED SALAD WITH GRILLED CHICKEN

mixed greens, brussels sprouts, oranges, cucumber, avocado, pickled onions, shaved ricotta, champagne vinaigrette

COBB SALAD **GF**

grilled chicken, romaine hearts, green onion, crispy bacon, blue cheese crumble, tomatoes, hard boil egg, avocado, blue cheese dressing

GRILLED SALMON SALAD

orzo, cucumber, tomatoes, feta cheese, arugula, white caper vinaigrette dressing

SESAME RARE AHI TUNA SALAD **GF R**

Napa cabbage, daikon, julienne carrots, cucumber, cherry tomatoes, mixed greens, crispy rice noodles & citrus sesame dressing

46 **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

30 **LOBSTER SANDWICH** 29
lobster meat, homemade brioche bun, dill aioli, avocado, and homemade potato chips

27 **51FIFTEEN BURGER** 19
Texas raised beef, homemade brioche bread, lettuce, tomato, onion, pickles, applewood smoked bacon, cheddar cheese, mayonnaise, chipotle aioli

26 **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 MENU

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, aragula 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

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 21
bacon or sausage \$5 4 fried buttermilk chicken strips, apples, berries, powder sugar, cane syrup

23 **BUTTERMILK PANCAKES** add eggs \$2 16
bacon or sausage \$5 3 buttermilk pancakes, sugar cane syrup

SHRIMP & GRITS 25
soffritto, tomato broth, andouille sausage, grilled focaccia

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

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

SIDES

FRENCH TOAST

ASPARAGUS GF

GARLIC MASHED POTATOES

CHIPOTLE MAC & CHEESE

SMOKED CHEDDAR GRITS

ROSEMARY ROASTED POTATOES

ANDOUILLE SAUSAGE

FRIED RICE GF

12

11

13

13

6

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.