

# SUNDAY BRUNCH

Happy Hour Specials | 12:00 PM – 2:00 PM  
Save 25% on Signature Cocktails, Wine & Beer

## BREAKFAST SELECTIONS

<b>Greek Yogurt Parfait</b>   Blueberries, Honey, Granola   \$14	\$14.00
<b>SURF Pancakes</b>   Pomegranate, Candied Almonds, Maple Syrup   \$18	\$18.00
<b>Seasonal Fruit Plate</b>   Assorted Local & Imported Tropical Fruits   \$19	\$19.00
<b>Mediterranean Avocado Toast</b>   Cherry Tomato, Poached Egg, Feta, Ciabatta   \$19	\$19.00
<b>French Custard Toast</b>   Berries, Brûlée Crust, Honey Yogurt   \$20	\$20.00

## EGG SPECIALTIES

<b>Shakshuka</b>   Sunny Side Eggs, Roasted Tomato Sauce, Feta, Mint, Parsley, EVOO	\$21.00
<b>Spanish Eggs Benedict</b>   Chorizo, Poached Eggs, Spinach, Paprika Hollandaise	\$26.00
<b>Bacon &amp; Egg Ravioli</b>   Sous Vide Egg, Potato Ravioli, Burrata, Truffle Hollandaise	\$30.00

## SALADS

<b>Caesar</b>   Baby Gem Leaves, Crouton Crumble, Grana Padano, White Anchovy	\$19.00
<b>Artisan Greens &amp; Herbs</b>   Avocado, Cherry Tomato, Cucumber, Passionfruit Vinaigrette	\$21.00
<i>Add-On: Chicken \$10 or Shrimp \$14</i>	
<b>Chilled Seafood Mixto</b>   Shrimp, Calamari, Scallops, Mussels, Arugula, Avocado, Za'atar	\$28.00

## MAINS

<b>CAB Beef Burger</b>   Cheddar, Bacon Jam, Brioche Bun, Lettuce, Tomato, Onion, Dijon Mayo	\$26.00
<b>Rockfish BLT</b>   Sautéed Fish, Toasted Brioche, Smoked Bacon, Lettuce, Tomato, Lemon Mayo	\$34.00
<b>Sicilian Sardine Pasta</b>   Capers, Roasted Garlic, Angel Hair, Parmesan, Parsley	\$36.00
<b>Grilled 8oz Striploin</b>   Crispy Fries, Greens, Chimichurri	\$46.00
<b>Daily Ocean Selection</b>   Chef's Freshest Catch – Please Inquire	\$56.00

**À la carte plus 17% gratuities. Please notify us of any allergies.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*