

BRUNCH

Sundays from 11:00 am - 2:30 pm

APPETIZERS

RAW SHELLFISH SAMPLER* 11.95
2 shrimp cocktail, 2 oysters, 2 littleneck clams

JUMBO SHRIMP COCKTAIL 14.95

CHOWDER cup 5.50 bowl 7.50
New England Clam, Lite Clam, Fish Chowder

HOUSE SALAD 6.50
creamy romano peppercorn dressing, cherry tomato,
shaved carrot and sunflower seeds

ENTRÉES

POACHED EGGS* OVER CRAB TOAST 16.95
hollandaise, sweet potato hash, crispy chorizo

ALL AMERICAN LEGAL BREAKFAST* 12.95
3 eggs any style, apple smoked bacon, homefries
and brioche toast

SHIITAKE MUSHROOM FRITTATA 12.95
caramelized onions, fresh ricotta, brioche toast

SMOKED SALMON* OMELET 13.95
goat cheese, chives and brioche toast

BACON & EGG SANDWICH 8.95
scrambled eggs with Jack cheese on sourdough toast

ALMOND BUCKWHEAT DUTCH BABY 9.95
blueberries, bacon maple syrup, homefries

BLOODY MARY SHRIMP SALAD 15.95
celery, cucumber, olives, blue cheese, romaine,
spicy dressing

CREEKSTONE BURGER* 11.95
(can be undercooked upon request)
add cheese for 1.00
add fried egg for 1.00

CHILDRENS BRUNCH

SMALL CHEESE OMELET 4.95
FRENCH TOAST WITH FRUIT 4.95
please ask your server for varieties

SIDES

Apple Smoked Bacon 2.95
Bagel with Cream Cheese 2.50
Signature Homefries 2.95
Brioche Toast 1.95
Mixed Berries 3.95
minted simple syrup, Chantilly cream

Please note: Before placing your order, please inform your server if a person in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. More information about the safety of consuming raw food is available upon request.