

ROOFTOP BRUNCH

SUNDAYS | NOON TO 3PM

49 PER PERSON | BEVERAGES À LA CARTE

PASSED

HORS D'OEUVRES

LOBSTER CONES

Seasoned Butter Rim

SHRIMP COCKTAIL CONES

Cocktail Sauce & Greens

CHEF INYOMAN'S SUSHI*

Chef's Choice

CRISPY WRAPPED SHRIMP

Ginger Garlic Ponzu Sauce

PRIME BEEF SATAY*

Dijon Mustard Sauce

MINI CRAB CAKES

Artichoke Remoulade

EAST COAST OYSTERS*

Sriracha Cocktail Sauce

CRAB & MANGO CEVICHE

Plantain Chips

PLATED ENTRÉES

CHOICE OF TWO

AU GRATIN

HASH BROWNS

Egg of Choice &

Truffle Mornay Sauce

PRIME STEAK & EGG*

Egg of Choice

EGGS BENEDICT

Creamed Spinach &

Lemon Infused Hollandaise Sauce

LARGE STONE CRAB CLAW

Mustard Sauce

FRIED CHICKEN

Watermelon &

Balsamic Glaze

LOBSTER ROLL

Toasted Box Bun

PRIME

STEAK SANDWICH*

C & C Spiced Chips

PARKER ROLL FRENCH TOAST

House-Made Syrup &

Mascarpone Whipped Cream

ALL DAY TOAST

ENJOY 2 HOURS OF CONTINUOUS POURS THROUGHOUT BRUNCH

NV PERRIER-JOÛET GRAND BRUT

CHAMPAGNE | 69

G.H. MUMM BRUT ROSÉ CHAMPAGNE | 49

C & C BLOODY MARY | 39

MIMOSA | 39

COCKTAILS

C & C BLOODY MARY

House-Made Bloody Mary Mix | 15

MIMOSA

Fresh-Squeezed Orange Juice | 14

BELLINI

BLUEBERRY • PEACH • RASPBERRY

House-Made Purées | 15

LYCHEE MARTINI

Oka Yuzu-Infused Japanese Vodka, Rockey's Botanical Liqueur, Lychee & Clarified Yuzu Juice | 15

LEMON DROP MARTINI

Beluga Noble Vodka Infused with Lemon | 14

ESPRESSO MARTINI

Beluga Noble Vodka & C & C Espresso Mix | 15

ROSÉ SANGRIA

House-Made with Fresh Raspberries & Strawberries | 13

WINES BY THE GLASS

NV PERRIER-JOÛET GRAND BRUT

Champagne | France | 28

G.H. MUMM BRUT ROSÉ

Champagne | France | 20

AVISSI, VENETO DOCG [187ml]

Prosecco | Italy | 14

2023 WHITEHAVEN

Sauvignon Blanc | Marlborough, New Zealand | 15

2023 DOMAINE LAROCHE, ST MARTIN

Chardonnay | Chablis, France | 26

2024 COMTE DE LA CHEVALIERE

Sancerre Blanc | Loire Valley, France | 17

2024 FLEUR DE MER 'LA JOLIE'

Rosé | Provence, France | 14

2020 IZADI RIOJA RESERVA

Tempranillo Blend | Spain | 17

2023 SAN POLO 'RUBIO'

Sangiovese | Toscana, Italy | 14

* notice: consumer information. there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, fish, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts. ** tax and gratuity not included.