

FISHTAIL

BY DAVID BURKE

BRUNCH

APPETIZERS

| | | | |
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|  FRESH FRUIT, GRANOLA & GREEK YOGURT PARFAIT | 8 | DRY ROASTED ANGRY MUSSELS | 14 |
| | | chili oil, basil and lemon | |
| SMOKED SALMON CARPACCIO | 14 |  5 DRESSED OYSTERS | 14 |
| grilled sourdough toast, crème fraîche and red onions | | pickled thai vegetables | |
| BASKET OF BREAKFAST PASTRIES | 15 |  KUNG PAO CALAMARI | 12 |
| seasonal scone, turnover and breakfast loaf | | crispy rice noodles | |
|  YESTERDAY'S SOUP | 12 | PRETZEL CRUSTED CRABCAKE | 15 |
| | | poppy seed honey | |
| FISHTAIL CHOPPED SALAD | 14 | FISHTAIL TACO SAMPLER | 14 |
| chickpeas, peppers, cucumbers, mint, hearts of palm, baby peas picholine olives, bacon, asparagus and feta cheese | | crab salad, tuna tartare and salmon tartare tacos | |
|  THE ORGANIC "WEDGE" | 12 | PROSCIUTTO DI PARMA | 12 |
| blue cheese dressing, pecans, candied bacon and tomato vinaigrette | | marinated artichokes and tomatoes with pecorino romano | |
| LOBSTER & AVOCADO SALAD | 12 | | |
| mango and basil | | | |

ENTREES

| | | | |
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|  CLASSIC EGGS BENEDICT | 15 | MONTAUK LOBSTER ROLL | 19 |
| canadian bacon, home fries and hollandaise | | shoestring fries and cole slaw | |
| SPINACH & GOAT CHEESE OMELETTE | 16 | SWORDFISH "BENEDICT" | 21 |
| home fries and an english muffin | | poached eggs and hollandaise | |
| HAM & CHEDDAR CHEESE OMELETTE | 16 |  BAY SCALLOP CARBONARA | 21 |
| home fries and an english muffin | | penne rustica, english peas, oven dried tomato and bacon | |
| TRUFFLED MAC & CHEESE | 15 | GRILLED RIVER TROUT ALMONDINE | 22 |
| two poached eggs | | | |
|  THREE MINI STUFFED FRENCH TOASTS | 15 | PAN ROASTED ATLANTIC SALMON | 22 |
| raspberry preserves, nutella and orange marmalade | | braised bok choy and two curries | |
|  GRILLED CHICKEN & SHRIMP COBB SALAD | 19 | STEAK FRITES & TWO EGGS ANY STYLE | 26 |
| blue cheese and dijon vinaigrette | | french fries | |
| | | GRILLED PRAWNS, MAPLE PEPPER BACON & TOASTED POLENTA CAKE | 19 |

SIDES

| | |
|-----------------------------|---|
| MAPLE PEPPER BACON | 8 |
| HASH BROWNS | 5 |
| CHEESEY CORN POLENTA | 5 |

 Fixed Price \$25 

Now Serving Republic of Tea \$7 Pomegranate, Raspberry Quince and Passion Fruit Green

Executive Chef: Pat Vaccariello

Pastry Chef: Leona Sager



CLASSIC RAW BAR

SHRIMP COCKTAIL 3 pc/12; 4 pc/15

EAST COAST OYSTERS 3.00/piece

WEST COAST OYSTERS 3.25/piece

LITTLE NECK CLAMS 1.25/piece

LOBSTER COCKTAIL
½ lobster 12.50
whole lobster 23

SANTA BARBARA SEA URCHIN MP
with cucumber, ginger and green onion

CLASSIC CALIFORNIA ROLL 12
wasabi and soy sauce

SHRIMP SUMMER ROLL 12
romaine and cucumber


THE FISHTAIL TOWERS

COCKTAIL COLLECTION 24
½ lobster, 2 shrimp, mussels and
seafood salad ceviche

SHELLFISH TOWER 38
(FOR TWO OR THREE)
½ lobster, 3 shrimp, 3 oysters, 3 clams,
mussels and seafood salad ceviche

SHELLFISH TOWER 69
(FOR FOUR OR MORE)
1 lobster, 5 shrimp, 5 oysters, 5 clams, mussels
and seafood salad ceviche

DESSERTS

 **CREAMSICLE FLOAT** 8
vanilla ice cream, orange and
whipped cream

 **PEAR ALMOND GALETTE** 9
almond and vanilla ice cream

CARAMEL NUT TORTE 10
almond ice cream

 **CHOCOLATE ALMOND TORTE** 10
almond ice cream

ICE CREAM TRIO 8

 **FISHTAIL FRUIT BOWL** 8
 seasonal fruits, berries and
raspberry mint granite

DAVID BURKE'S CHEESECAKE 16
LOLLIPOP TREE
raspberries and bubblegum whipped cream
(\$7 supplement or in lieu of two prix fixe desserts)

 available with prix fixe menu 