

BRUNCH

FISHTAIL
BY DAVID BURKE

SUSHI, SASHIMI

AHI POKE	18
ahi tuna & marinated seaweed in spicy ginger soy	
RAINBOW ROLL	16
salmon, tuna, yellow tail, crab, cucumber & avocado	
LOBSTER CALIFORNIA ROLL	14
maine lobster, crab & avocado	
SPICY TUNA ROLL	14
crispy potato & ginger chili sauce	
CUCUMBER & CRAB SUNOMONO	16
japanese cucumber & crab with cilantro vinaigrette	

SHELLFISH TOWERS


PETITE TOWER	35
½ lobster, 2 shrimp, 2 west coast oysters, 2 east coast oysters, 2 clams and seafood salad ceviche	
GRAND TOWER	59
1 lobster, 4 shrimp, 4 west coast oysters, 4 east coast oysters, 4 clams and seafood salad ceviche	

3 COURSE PRIX FIXE \$24.07  AND \$37.00

APPETIZERS

 GRANOLA & GREEK YOGURT PARFAIT	8
fresh fruit	
 TOMATO GAZPACHO	13
basil oil	
 SMOKED TROUT SCRAMBLE	14
spring onions and tomato crème fraiche	
 CHOPPED SALAD	12
feta cheese, garbanzo beans, kalamata olives, piquillo pepper & yogurt vinaigrette	
 LOBSTER DUMPLING	14
peaches, spring pea & lobster broth	
PASTRAMI SALMON	14
warm crisp potato, cippollini onion, crème fraiche, caviar & honey-mustard	
ANGRY MUSSELS & PORK CHEEKS	14
basil, meyer lemon, serrano peppers, enoki mushrooms & grilled baguette	
PRETZEL CRUSTED CRABCAKE	15
apple marmalade, lemon- poppy seed mayonnaise	
FISHTAIL TACO SAMPLER	14
crab salad, tuna tartare and salmon tartare	





ENTREES

 CLASSIC EGGS BENEDICT	17
canadian bacon, home fries and hollandaise	
 SEA SCALLOPS	21
wilted spinach & sauce provencal	
 TITANIC FRENCH TOAST	15
raspberry preserves, nutella, berries & Chantilly	
 WHOLE ROASTED BRANZINO	19
ricotta dumpling & smoked chili sauce	
RED CURRIED LOBSTER ROLL	19
french fries	
BIG EYE TUNA BURGER	17
wasabi mayonnaise, french fries	
SMOKED SALMON "BENEDICT"	21
arugula salad, poached eggs and hollandaise	
BUTTER POACHED LOBSTER	24
saffron-corn risotto & braised leeks	
STEAK & EGG	24
filet mignon, potato hash & béarnaise	
BEER BATTERED FISH & FRITES	19
cod fish & tartar sauce	

SIDES 7 EACH OR 3 FOR 18

MAPLE SAUSAGE	GRILLED ASPARAGUS	HASH BROWNS
CRISPY BACON		SAUTEED SPINACH

DESSERT

 DAVID BURKE'S CHEESECAKE LOLLIPOP TREE	16	 STRAWBERRY SHORTCAKE	10
bubblegum whipped cream (\$10 supplement or in lieu of two desserts with the prix fixe)		vanilla scone, fresh strawberries, chantilly cream	
 ICE CREAM & SORBET	8	KAFFIR LIME TART	10
three scoops		lychee sorbet, pineapple, cinnamon paper (\$10 supplement or in lieu of two desserts with the prix fixe)	
 CREAMSICLE FLOAT	10	SALTED CARAMEL PANNA COTTA	10
vanilla ice cream, orange, whipped cream		fueille de brik, chocolate mousse	

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Executive Chef: Sylvain Delpique
Pastry Chef: Leona Sager