

SEAVENTURE RESTAURANT PRESENTS

EASTER BRUNCH

SELECT ONE DISH PER COURSE



STARTERS



LEEK & GOAT CHEESE FRITTATA

on a bed of tomato and arugula

CHICKEN AND WAFFLE SLIDERS

with spicy pickled cabbage and a maple glaze

CALIFORNIA DEVILED EGGS

avocado mousse, bacon, chives

FRESH CRAB AND SHRIMP SALAD

spring mix, avocado, cucumber, pickled onions, shaved carrots, crispy wonton, and sweet chili dressing



MAIN



FARMHOUSE HAM AND EGGS

16 oz bone-in ham steak, two eggs, sausage gravy, hashbrowns, and fresh biscuit

STEAKHOUSE SUNRISE

16-ounce rib eye, two fried eggs, with garlic and herb-roasted fingerling potatoes, sauteed peppers and onions, and horseradish

POACHED ON THE HARBOR

crab cakes, poached eggs, basil, tomato, shallots, cream sauce, asparagus, and black rice

SHRIMP AND LOBSTER BENEDICT

asparagus, hollandaise, hashbrowns

SEAVENTURE OMELET

shrimp, pancetta, tomatoes, spinach, and goat cheese with a side of fruit



DESSERT



THE EASTER BUNNY'S FAVORITE

carrot cake topped with cream cheese frosting and hazelnut

CHOCOLATE LAVA CAKE À LA MODE

with a warm caramel sauce

BERRY PATCH CHEESECAKE

drizzled with strawberry sauce

\$70 Per Person

