



HARBOUR LIGHTS

Sunday Brunch

10:00 am – 2:30 pm

STARTERS

Baked Mussels with Spinach, Bacon & Shallots with a Parmesan Cream Sauce & Grilled Baguette 11.5

Cream of Crab Soup with jumbo lump crab and house made crackers 9.5

Baby Green Salad with fried goat cheese, raspberries, orange segments, toasted almonds and champagne-orange vinaigrette 9.5

Grilled Asparagus with poached egg, applewood smoked bacon and Meyer lemon hollandaise 10.5

BREAKFAST

Harbour Lights Breakfast Sandwich with smoked chicken sausage, scrambled egg, bacon and cheddar cheese on a toasted croissant with home fries 13.5

Two Eggs Any Style with toast, home fries and your choice of bacon or sausage 12.5

Blueberry Pancake Stack served with vanilla butter, maple syrup and choice of bacon or sausage 12.5

Chesapeake Benedict soft poached eggs with jumbo lump crab, grilled asparagus and hollandaise on a toasted english muffin served with home fries 16.5

Omelet ham, bell peppers, red onion and grated cheddar cheese served with home fries and fresh berries 13.5

ENTRÉES

Maryland Crab Cake with fried green tomatoes, white corn rague, pickled bell peppers and lemon aioli 26.5

Grilled Veggie Stacker Grilled Portabella Mushroom, Bell Peppers, Zucchini and Asparagus with Fried Goat Cheese & Roasted Pepper Sauce on a Ciabatta Roll 12.5

Angus Beef Burger with Aged Sharp Cheddar Cheese & Applewood Smoked Bacon 15.5

Jumbo Lump Crab & Asparagus Quiche served with a Baby Green Salad with Cherry Tomatoes & Balsamic Vinaigrette 16.5

Grilled Beef Filet with bubble & squeak, baby carrots and onion jus 26.5

Seafood Penne Pasta with Lump Crab, Mussels, Shrimp, Calamari & Peas over linguini in a Tomato-Crab Broth with Parmesan Cheese 18.5

Salmon & White Corn Cake with Arugula & Frisée Salad, Cherry Tomatoes and Lemon Aioli 19.5

Executive Chef
David Hayes

7/23/11