



2024 Easter Brunch

Sunday, March 31st ~ 10am to 2pm

\$85 Per Person, plus tax & gratuity

First Course

Deviled Eggs

Pickled Cabbage, Smoked Trout Roe

Smoked Salmon Tots

Sriracha Crème Fraiche, Cilantro, Feta

Apricot Caprese Salad

Heirloom Tomato, Grilled Apricot, Fresh Basil, Balsamic Reduction, Olive Oil

Clam Chowder

Second Course

Lump Crab BLT

*Crispy Bacon, Lettuce, Heirloom Tomato, Lump Crab Meat,
Served on a Toasted Croissant, Side of Fries or Vegetables*

Prime NY Hash

*Grilled New York Steak Bites, Yukon Potato Poblano Pepper Hash,
Over Easy Egg, Hollandaise Sauce*

Buffalo Chicken & Waffles

*Fried Jidori Chicken tossed in Buffalo Ginger Sauce,
Sweet Potato Waffle, Crispy Bacon, Maple Syrup Drizzle*

Grilled Skuna Bay Salmon

Green Chorizo, Navy Beans, Sautéed Swiss Chard

Veggie Mushroom Linguine

Shiitake & Oyster Mushrooms, Spinach, Artichoke Hearts, Garlic Chili Oil

Third Course

Lemon Bar

Topped with Vanilla Meringue

Chocolate Brownie

Fresh Baked, Topped with Salted Caramel Ice Cream

Children's Menu \$28 (ages 2-10)

Fruit Cup, Chicken Tenders with French Fries or Pasta Marinara, Scoop of Ice Cream

(949) 673-2100 ~ 21oceanfront.com

**Credit card taken for all reservations ~ 72-hour Cancellation Policy, last day to cancel is Thursday 3/28
No shows and late cancellations will be subject to the full amount.**