



EASTER BRUNCH

SUNDAY, APRIL 20TH, 2025 ~ 10:00 AM - 2:00 PM

\$85 PER PERSON, EXCLUDING TAX & 20% GRATUITY

Starter

DEVILED EGGS ~ PICKLED CABBAGE, SMOKED TROUT ROE

SMOKED SALMON FRITTERS ~ SRIRACHA CRÈME FRAÎCHE, CILANTRO, FETA

STRAWBERRY MINT SALAD ~ SPRING GREENS, FETA CHEESE,
CUCUMBER, CHAMPAGNE VINAIGRETTE

SPLIT PEA SOUP

Main Course

LUMP CRAB BLT ~ CRISPY BACON, LETTUCE, HEIRLOOM TOMATO, LUMP
CRAB MEAT, TOASTED CROISSANT, PARMESAN PARSLEY FRIES

PRIME NY HASH ~ GRILLED NEW YORK STEAK BITES, YUKON POTATO &
POBLANO PEPPER HASH, OVER EASY EGG, HOLLANDAISE SAUCE

BRAISED LAMB SHOULDER ~ ROSEMARY MASHED POTATOES,
ROASTED BABY CARROTS, PEARL ONIONS

SEAFOOD POT PIE ~ CLAMS, SCALLOPS, SHRIMP, & MUSSELS
TOPPED WITH A FLAKY PUFF PASTRY

VEGGIE MUSHROOM LINGUINE ~ SHIITAKE & OYSTER MUSHROOMS,
SPINACH, ARTICHOKE HEARTS, GARLIC CHILI OIL

Dessert

LEMON BAR ~ TOPPED WITH VANILLA MERINGUE

CARROT CAKE ~ RUM GLAZE & CREAM CHEESE FROSTING

Call or visit OpenTable to reserve
(949)673-2100 ~ @21oceanfrontrestaurant