

# BRUNCH MENU



**DOLPHIN**  
Restaurant • Bar • Lounge

Bellini – Champagne & Peach Schnapps  
Kir Royale – Champagne & Crème de Cassis  
Hudson Sunshine – Champagne & Melon Liqueur with a Splash of Pineapple Juice  
Mimosa – Champagne & Orange Juice  
True Blue – Champagne & Blue Curacao  
Bloody Mary – Vodka & Bloody Mary Mix  
Screwdriver – Vodka & Orange Juice

***\$6.95 each or \$17.95 Unlimited with a purchase of an entrée,  
served between 12 and 2 PM***

## **Crab Cake Benedict \$16.95**

Poached Egg, Hollandaise Sauce  
Toasted English Muffin with Crispy Potatoes

## **Eggs Benedict \$13.50**

Poached Egg & Canadian Bacon, Hollandaise Sauce  
Toasted English Muffin with Crispy Potatoes

## **Warm Buttermilk Biscuit \$12.95**

Breakfast Sausage Link, Country Gravy, Crispy Potatoes

## **Gold Medal Waffles \$10.95**

Berries, Whipped Cream  
Maple Syrup, Powdered Sugar

## **Crispy Fried Chicken & Waffle \$15.95**

Battered Chicken, Spicy Chipotle Tomato Chutney  
Crown Maple Syrup

## **Grilled Cheddar Cheese Sandwich \$12.50**

Jalapeño Tomato Sauce, Crispy Potatoes

## **\*Eggs Any Style \$12.95**

3 Eggs Choice of Bacon, Ham or White Cheddar Cheese  
with Crispy Potatoes

## **Bacon & Wild Mushrooms Omelette \$12.95**

Cheddar Cheese, Wild Mushroom, Onion, Crispy Potatoes

## **\*Veggie Omelette \$11.95**

Tomato, Zucchini, Squash, Spinach, Crispy Sweet Potatoes

## **\*Skirt Steak & Eggs \$18.50**

Chimichurri Sauce, Eggs Over Easy  
with Crispy Potatoes

## **\*Sofrito Grits Shrimp & Bacon \$16.50**

Tiger Shrimp, Crispy Bacon and Cheesy Grits

*\* Sub to Egg Whites Only +\$3*

## **Sides**

\* Breakfast Sausage Link, Crispy Smoked Bacon or Canadian Ham \$4.50 – Extra Egg \$2.25

\* Gluten Free

## **SPECIALTY DRINKS \$12**

**Dolphintini:** *Cherry Vodka, Frozen Blue Curaçao with a Cherry, Sweet Mix*

**Elio's Special:** *Absolut Pear Vodka, Black Raspberry Liqueur, Triple Sec, Pineapple Juice, Sour Mix*

**Raspberry Lemondrop:** *Citrus Vodka, Triple Sec, Raspberry Liqueur, Fresh Lemon*

**The CHAR:** *Bourbon, Blackberry Puree, Fresh Lemon Juice and Simple Syrup Served in a Rocks Glass*

**The Lola:** *Gin, Blood Orange Puree, Tonic, Orange Bitters, Lime*

**Hermosa:** *Tequila Blanco, Ginger Beer, Strawberry Puree, Fresh Lime Juice*

**Sweet Pom:** *Champagne, Elderflower Liqueur, Orange Bitters, Pomegranate Liqueur*

## **WINES BY THE GLASS**

### **WHITE WINES**

	Glass/Bottle
White Zinfandel * Montevina * Amador, California	8/30
Pinot Grigio * Ruffino "Lumina" * Tuscany, Italy	8/32
Chardonnay * La Linda * Argentina	9/34
Sauvignon Blanc * Hay Maker * Marlborough, New Zealand	9/34
Riesling * Blufeld * Germany	9/34
White/Red Sangria Available	10/38

### **RED WINES**

	Glass/Bottle
Cabernet * La Linda * Argentina	9/34
Merlot * Hogue * Columbia Valley, Washington St.	9/34
Malbec * Portillo * Argentina	9/34
Pinot Noir * 10 Span * Central Coast	9/34
Super Tuscan * Banfi "Centine" * Tuscany, Italy	11/42

*Full Wine List Also Available*

## CUPS N BOWLS

*New England Clam Chowder* \$6.50 Cup \$8.50 Bowl  
*Soup of the Day – Please ask your server*

## RAW / ON ICE

Littleneck Clams – \$1.45 each  
East Coast Oyster – \$3 each  
Jumbo Shrimp – \$3 each

## CHILDREN \$8.95

Mac and Cheese  
Pipe Rigate “Elbow Shaped Pasta”  
with Butter or Tomato Sauce  
Chicken Fingers & French Fries

## THE STARTERS

**Fried Calamari:** *Crispy Cherry Peppers, Roasted Garlic Aioli* \$12.50  
**\*Crispy Shrimp:** *Rice Floured, Flash Fried, Sriracha & Sweet Chili Aioli, Cilantro, Sliced Radish* \$12.95  
**Chicken & Lemongrass Dumplings:** *Lightly Fried with a Sweet Chili Dipping Sauce* \$8.50  
**Mac N Cheese:** *Truffle, Creamy White Cheddar* \$8.95. Add *Lobster* \$8 or *Baby Shrimp* \$4.95  
**Roasted Eggplant & Tahini Spread:** *Seasonal Veggies, Toasted Naan Bread* \$8.95  
**\*Crab Nachos:** *Tortillas, Lump Crab, Cheese, Jalapeños, Pico De Gallo Topped with Chipotle Aioli* \$12.95

## GREENS

**\*Baby Kale Salad:** *Garbanzo Beans, Red Quinoa, Walnuts, Citrus Dressing* \$9.95  
**\*Baby Spinach Salad:** *Hard Boiled Egg, Avocado, Grape Tomato, Cucumber, Blue Cheese, Crispy Bacon, House Dressing* \$10.95  
**\*Mixed Green Salad:** *Cucumber, Tomatoes, Tossed in Balsamic Vinaigrette* \$7.50

\*\*\* Add to any Salad: Grilled Chicken \$6, Shrimp \$10, Salmon \$13 \*\*\*

## ENTRÉES

**8 oz. Angus Burger:** *Brioche Bun, White Cheddar Cheese, Bacon, Tomato, Lettuce, Horseradish Aioli* \$13.50  
**\*Shrimp Tacos:** *Grilled Corn Tortillas, Napa Slaw, Chipotle Ranch Dressing* \$13.95  
**Choice of Side:** *Mixed Green Salad or House Cut Fries*

**\*Zucchini Fettuccine:** *Zucchini, Asian Slaw, Wild Mushrooms, Peppers, Spicy Coconut Red Curry Broth* \$16.50  
**Tagliatelle Pasta:** *Sweet Peas, Flank Tips, Creamy Parmesan Sauce* \$17.95  
**\*Pan Seared Salmon:** *Chipotle Sweet Potato Puree, Wilted Kale, Citrus Salad* \$23.50  
**Stewed Rosemary Chicken:** *Boneless White Meat Chicken, Potatoes, Peas, Mushrooms over White Rice* \$18.95  
**\*Surf & Turf:** *6 oz. Brazilian Lobster Tail, 12oz. Angus Sirloin, Caramelized Onions, Mash Potato, Drawn Butter* \$44.95  
\*Gluten Free

## BOTTLED BEER

Mothers Milk	\$6.50
Woodchuck Cider	\$6.00
Budweiser / Bud Light	\$5.00
Corona	\$6.00
Heineken / Heineken Light	\$6.00
Michelob Ultra	\$5.00
O'Douls (non-alcoholic)	\$5.00



## DRAFT BEER

Blue Moon	\$6.50
IPA Flower Power	\$8.00
Modelo Especial	\$7.00
Rotating Craft	\$7.50
Rotating Craft	\$8.00
Seasonal	\$7.50

*16 oz Drafts Only*

*Please discuss any food allergies you may have with your server, manager or chef.*  
*20% gratuity added to groups of five or more. We reserve the right to add 15% gratuity to any check.*  
*Health Department suggests not eating raw or undercooked meats.*