



SUNDAY BRUNCH

SMALL PLATES

CONCH CEVICHE 11

PICO DE GALLO, HABANERO, LIME

PERUVIAN CEVICHE 10

GINGER, LIME, SWEET PEPPER, RED ONION,
HABANERO, POPCORN

CONCH FRITTERS 9

RUMFISH SECRET SAUCE

FRUIT BOWL 7

FRESH PINEAPPLE, STRAWBERRIES, MANGO

SPECIALTY DRINKS

HOUSE BLOODY MARY 10

RUMFISH "CEVICHE" BLOODY 12

HAND PRESSED PIXIE MIMOSA 10

OTHER REFRESHMENTS

FRESH PRESSED LEMONADE 4

FRESH PRESSED LIMEADE 4

GINGER & LIME FIZZ 4

FRESH BREWED ICED TEA 4

FENTIMEN'S GINGER BEER 4

DAILY HOUSE MADE SODA 4

BREWED ORGANIC GREEN STAR COFFEE 3.50

SERENDIPITEA LOOSE LEAF TEA 4

SIDES

SCRAMBLED EGGS 4

POACHED EGGS 4

BACON 5

HERB POTATOES 4

YUCATAN BENEDICT

Cochinita, poached egg, English muffin,
roasted tomato hollandaise, house pickled onion
served with a side of herb potatoes

14

VEGETARIAN ROASTED BENEDICT

roasted tomato, roasted bell peppers, fresh guacamole,
English muffin, roasted tomato hollandaise,
house pickled onions, served with a side of herb potatoes

14

BREAKFAST BURRITO

scrambled eggs, bacon, herb potatoes, roasted poblano,
white cheddar, guacamole, chili verde

14

FRITATTA

goat cheese, onion marmalade, roasted red peppers
served with a side of herb potatoes

13

WAGYU BURGER

arugula, brioche bun, caramelized onion, white cheddar
served with a side of fries

16

+ fried egg 2

+ guacamole 3

+ bacon 4

POACHED EGG SALAD

arugula, shallot vinaigrette, red onion, quinoa, grilled
corn, cotija, fresh avocado

13

+grilled Salmon 10

CARIBBEAN FISH STEW

shrimp, fish, mussels, spicy tomato and orange broth,
soppressata, garlic, shallot, served with grilled ciabatta

24