

TO SHARE

OYSTER FLIGHT | 54

Four of each style served with lemon, cocktail sauce, Tabasco, horseradish, and our signature Champagne mignonette

GRILLED OYSTERS ROCKEFELLER - \$58

A Dozen Blue Point oysters, butter, cloves garlic, baby spinach, panko bread crumbs, grated parmesan cheese, salt and cracked black pepper, absinthe, grilled over post oak wood

MINI LOBSTER ROLLS | 24

Three mini buttery brioche rolls with Tender lobster meat tossed with lemon, celery, and mayo, old bay seasoning

JAR OF LOBSTER | 37

Chopped lobster tail, melted garlic butter

BLACK ROCK FIRE JUMBO SHRIMP | 29

Pacific blue jumbo shrimp, seasoned & grilled over wood, cajun sauce

SALMON & BAGEL | 18

Honey smoked salmon, toasted everything bagel, cream cheese, chopped egg, capers, onion, tomatoes

BISCUIT & JAM | 10

Biscuits, whipped butter, house-made blueberry jam

CINNAMON SUGAR DONUTS | 14

House made donuts with raspberry jam dipping sauce

AVOCADO TOAST | 16

Fresh avocado, sourdough bread, elote, red onion, tomato, feta, red pepper (VEG)... add egg for \$3

CRISPY BRUSSEL SPROUTS | 19

Crispy roasted Brussels sprouts placed on top a bed of whipped hot honey feta

TRUFFLE FRIES | 13

Pecorino cheese, truffle oil, parsley

BRUNCH SPECIALS

The Following items have a Choice of potatoes or sub fresh fruit (+\$2):

LOBSTER AVOCADO TOAST | 33

lobster, avocado, mayo, celery, chives, sourdough
Add egg 3

SMOKED SALMON BENEDICT | 29

smoked salmon, poached eggs, spinach, mushroom, hollandaise sauce, grilled baguette

SHORT RIB HASH SKILLET | 31

short rib, crispy potato, eggs your way, pickled peppers

VERY BERRY FRENCH TOAST | 23

thick cut brioche, warm maple bacon syrup, fresh blackberries & blueberries

LEMON RICOTTA PANCAKES | 23

three lemon ricotta buttermilk pancakes, blueberries, maple syrup

BREAKFAST TACOS | 21

flour tortillas, chorizo, scrambled egg, cotija, pico de gallo, salsa verde, lime crema

CHICKEN & EGG WHITE OMELETTE | 27

Blackened chicken, eggs whites, tomatoes, Parmesan cheese, spinach

MARKET SEASONAL ZUCCHINI SKILLET | 20

two eggs, sun dried tomatoes, caramelized onions, italian parsley, goat cheese

MEXICAN OMELETTE | 25

chorizo, farm fresh eggs, bell pepper, onion, tomato, cheddar cheese, house made salsa

Brunch

SIGNATURES FOR THE TABLE

Grab a Friend

CHURROS & CHICKEN | 50

house made churros, cinnamon & sugar, deep fried crispy chicken, mixed berries with crumbled bacon & maple syrup

SEAFOOD PAELLA | 48

Shrimp, mussels, and clams, sautéed with saffron rice, bell peppers, peas, blend of spices, served in a hot iron skillet with a wedge of lemon

CAST IRON MUSSELS & CLAMS | 47

Steamed P.E.I. mussels and clams served in a fragrant white wine garlic butter cream sauce, presented sizzling in a cast iron skillet & toasted bread

LUNCH SPECIALS

NEW ENGLAND CLAM CHOWDER | 16

Creamy, rich chowder loaded with tender clams, potatoes, and celery, seasoned to perfection and served with oyster crackers

BAO BUNS | 19

prime beef*, cilantro, avocado, sweet Korean sauce, red cabbage, bao buns, sriracha mayo

THE IMPERIAL BRUNCH BURGER | 28

Double waygu beef, American cheese, grilled onion, pickles, brioche bun, The Glen secret sauce, served with fries
add...egg 3, Avocado 4 or bacon 5

SPICY CHICKEN SANDWICH | 26

southern fried chicken, crisp coleslaw, lettuce, tomato, white cheddar, buffalo aioli

SPICY RIGATONI ALLA VODKA | 31

rigatoni, pancetta, house-made spicy red vodka sauce, basil, Parmesan

ACCOMPANIMENTS

BAGEL & CREAM CHEESE | 6

toasted bagel, whipped cream cheese

MIXED BERRIES | 8

blueberries, blackberries, strawberries, raspberries

PAPAS BRAVAS | 10

grilled potatoes, smoke tomato aioli, chive

BUTTERMILK PANCAKES | 13

two buttermilk pancakes, butter, maple syrup

THICK CUT APPLE WOOD BACON | 13

grilled and smoked thick cut bacon

Brunch Cocktails

Red Sangria Carafe \$42

To Share - large format for 4-6 people



Red Sangria Carafe

Red Wine | Brandy | Grand Marnier
Pineapple | Dragon Fruit

The Glen Mimosa Board | 50

Bottle of bubbles | orange juice | cranberry juice | pineapple juice |
seasonal berries | lychee & passion fruit syrup

****Sub The Veuve Clicquot
for an additional \$55****

The Ultimate Bloody Mary | 22

Tito's | Zing Zang | lime | bacon | celery | topped with an oyster &
cocktail shrimp | ask to make it spicy

Frozen Treats



Strawberry Froze | 15

fresh strawberry puree | aperol |
absinthe | prosecco



JEALOUSY 18

hendrick's gin, cucumber, basil, mint, midori, lime, clarified with yogurt

MILE HIGH MARTINI 17

butterfly pea gin, rosemary lavender honey, lemon, egg white

EL DIABLO 17

thai-chili sauza tequila, ancho hibiscus cordial, pineapple, lime

BLACK CHERRY BOMB 18

banhez mezcal, black cherry, poblano, lime, fernet, squid ink

LOS CABOS AZUL 18

sauza-socorro reposado blend, blueberry wine reduction, lime

FLIRT BIRD 19

citrus infused haku vodka, champagne syrup, lemon, sauv blanc whip, rubber
ducky

DESPERATE HOUSEWIFE 18

raspberry wheatley vodka, citrus haku vodka, lemon, simple

YOU ONLY YOLO ONCE 18

raspberry wheatley vodka, lychee, elderflower, lemon, bubbles, sauv blanc whip

OLD FASHIONED 21

basil hayden's solera blend, orange oleo, house bitters, smoked tableside

PAPER PLANE 17

buffalo trace bourbon, amaro nonino, aperol, lemon

MEXICO BY MORNING 18

sauza-socorro reposado blend, gran marnier, cold-pressed olive juice,
lime, agave

ESPRESSO MARTINI 19

ketel one vodka, coffee liqueur, espresso (cream optional)

JUNGLE BIRD 18

black rum blend, pineapple gomme, campari, lime

PAINKILLER 17

pusser's navy rum, pineapple gomme, coconut cream, orange juice

MARGARITA 15

sauza-socorro blanco blend, cointreau, lime, agave (salt optional)

HEMINGWAY DAQUIRI 18

diplomatico planas rum, grapefruit, luxardo maraschino, lime