



KITCHEN • BAR • WOOD FIRED PIZZA

Sunday Breakfast Bar

LaLuca Mimosa Towers -

1 Liter \$40; 2 Liter \$70; 3 Liter \$90

OJ / Mango / Strawberry

Rx21 Bloody Mary - \$12

20oz Bloody Deluxe - \$20

2pc. Cocktail Shrimp & Candied Bacon

Caramel Latte - \$10

Van Gogh Caramel Vodka, Shaved Chocolate

Charred Peach Sangria - \$13

Iced Coffee for Adults - \$10

Mocha, Vanilla & Pumpkin Spice

Belaire Bloom - \$14

French Sparkling Rosé, Strawberry, Watermelon, Cointreau

Brunch Entrees

Lobster Crepes

Lobster Madeira Sauce, Tarragon Crème Fraîche

\$16

Steak or Lobster Eggs Benedict*

Hollandaise, Avocado,

Home Fries, Seasonal Fruit

\$19

Avocado Toast & Whole Wheat

Seasonal Fruit

\$9

Blueberry Pancakes

Butter, Maple Syrup

\$11

Breakfast Tacos

Chorizo Sausage, Cheese, Avocado, Crème Fraîche

\$12

Bailey's Irish Cream French Toast

\$11

Vegetable Omelet - \$12

Bacon & Veg Omelet - \$14

Chorizo & Veg Omelet - \$14

Home Fries, Toast

Breakfast Sandwich

Egg, Cheese, Bacon or Sausage; Home Fries

\$10

Sausage & Cheese Monte Cristo

Seasonal Fruit

\$10

Corned Beef Hash & Eggs

Any Style Egg, Choice of Toast

\$13

Lox Bagel & Cream Cheese

Cured Salmon, Tomato, Capers, Onion, Cucumber

\$15

Assorted Breakfast Breads

Danish, Coffee Cake, Blueberry Muffin,

Seasonal Jam, Butter

\$8

Sides / A La Carte:

Fresh Fruit - \$6

Toast: Whole Wheat, White, Rye, English Muffin - \$2

Bagel & Cream Cheese - \$2

Bacon, Sausage or Chorizo - \$3.50

Home Fries - \$3

** We must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or restrictions*

All parties of 8 or more will have an automatic gratuity added to the check



KITCHEN • BAR • WOOD FIRED PIZZA

SUNDAY LUNCH MENU

SOUPS: N.E. Clam Chowder \$8 House Made Lobster Bisque \$10 Daily Soup \$8

SALADS

Add to any salad: Chicken \$5 / Shrimp\$10 / Steak*\$10 / Salmon*\$10 / Scallops*\$12*

Caesar Salad \$13

Romaine, Parmesan, Asiago, Croutons,
Classic Caesar Dressing

Roasted Beet Salad \$15

Greens, Pistachios, Goat Cheese, Citrus Vinaigrette

Lobster Stuffed Avocados \$25

Chilled Maine Lobster Salad, Bed of Spinach, EVOO

Cobb Salad \$18 / Salmon Cobb Salad \$28

Mixed Greens, Chicken, Bacon Egg, Avocado, Tomato,
Onion, Blue Cheese, Strawberry Vinaigrette

House Greens \$8/\$12

Summer Mix, Seasonal Vegetables,
Balsamic or Citrus Vinaigrette

HOUSE FAVORITES & SANDWICHES

SPINACH-ARTICHOKE DIP \$13

Tri-Color Tortilla Chips

N.E. SEAFOOD TACOS

Shrimp \$18 – Scallop \$20 – Cod \$16

Lightly Fried with Spanish Seasoning, Coleslaw, Pico de Gallo Chipotle Aioli; 3 Soft Tacos, no combinations

LIGHTLY BATTERED COCONUT SHRIMP \$17

Piña Colada Sauce

ULTIMATE NACHOS- Beef, Chicken or Veg. \$15

Pico de Gallo, Jalapeno, Scallions, Sour Cream

Choice of fries or coleslaw with sandwiches

MAINE LOBSTER ROLL \$PTM

Hot or Cold, Toasted Bun, Fries & Slaw

ROCKS 21 BURGER \$15

House Blend Beef, Lettuce, Tomato, Onion, Avocado, Chipotle Mayonnaise

VERMONT BURGER* \$16

Maple Bacon, Sharp Cheddar, Tomato Jam, Lettuce, Onion, Pickles

FISH & CHIPS \$20

Beer Battered Atlantic Cod, Fries & Slaw

KIDS MENU \$9

KID PANCAKE BUTTER & SYRUP

GRILLED CHICKEN CHOICE OF FRIES OR VEGETABLES

CHICKEN TENDERS CHOICE OF FRIES OR VEGETABLES

MAC & CHEESE

PASTA- BUTTER OR MARINARA

DESSERTS \$9

BLUEBERRY BREAD PUDDING

Scoop of Vanilla

BROWNIE SUNDAE

NY STYLE CHEESECAKE

SEASONAL ICE CREAM / SORBET

*** We must inform you that thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illness. Please inform your server of any allergies or restrictions

All parties of 8 or more will have an automatic gratuity added to the check