## BREAKFAST BY THE BAY At Sunset House Saturday & Sunday 8am-10:30am

TRADITIONAL STARTS

American Breakfast 11.00

2 eggs any style with bacon or sausage, hashbrowns, toast and jam.

PANCAKES

CLASSIC 7.00
BANANA OR BLUEBERRY 8.00

CHOCOLATE CHIPS 8.00

Three buttermilk pancakes served with butter & syrup

MEXICAN OMELETTE 11.00

With red & green peppers, onions, sweet corn, black beans, Jalapeno and cheddar cheese served with salsa and hashbrowns.

Make it an Egg White Omellete—Add 3.00

Country omelette 12.00

With red & green peppers, onions, tomatoes, mushrooms, ham and cheese served with hashbrowns

Make it an Egg White Omellete—Add 3.00

French toast 7.00

Three slices of egg bread, batter dipped served with butter & syrup.

CINNAMON SUGARED FRENCH TOAST 8.00

Three slices of egg bread, batter dipped with cinnamon sugar. Served with butter & syrup.

YOGURT PARFAIT 9.50

With homemade granola, honey and blueberries served with toast and jam.

Fresh Fruit Salad 9.50

Bowl of fresh seasonal fruits served with toast and jam.

BAGEL, CHEESE & BACON 8.00

Toasted Bagel with Cream or Cheddar Cheese with a side of

bacon or sausage

ADD AN EGG 3.00

ENGLISH MUFFIN, CHEESE & BACON 8.00

Toasted English Muffin with Cream or Cheddar Cheese with a side of bacon or sausage

of bacoff of sausage

ADD AN EGG 3.00

WEEKEND TREATS

EGG8 BENNY 15.00

2 poached eggs atop Canadian bacon & a toasted English Muffin topped with hollandaise sauce, & hashbrowns.

EGG8 ROYALE 17.00

2 poached eggs atop smoked salmon & a toasted English Muffin topped with hollandaise sauce, & hashbrowns.

STEAK & EGG8 21..00

6 oz. NY Strip, with two fried eggs, mushrooms. Served with hashbrowns

Breakfast wrap 10.00

With scrambled eggs, black beans, tomato & cheese served with hasbrowns

Breakfast Quesadilla 11.00

With scrambled eggs, roasted red and green peppers, bacon, onions, mushrooms and cheese served with hashbrowns

ATZAN NAIGRP

MASALA DOSA 10.00

Rice and lentil crepe filled with curried potatoes and onion, served with sambar and coconut chutney.

Keema Dosa 10.00

Rice and lentil crepe filled with curried ground beef and served with sambar and coconut chutney

POORI BHAJI 10.00

Deep fried wheat flat bread (2 pieces). Served with mild curried potatoes

ALOO PARATHA 10.00

Wheat flat bread (2 pieces) stuffed with potato, onion, jalapeños, & cilantro. Served with mixed pickles and homemade yogurt.

UTTAPAM\* 10.00

Savoury pancake with masala, onions, tomatoes & cilantro served with sambar and coconut chutney.

\* Please allow extra time for preparation.

CARIBBEAN TYPIRED

ACKEE & SALTFISH

Salted codfish & Ackee fruit with onions, bell peppers, tomatoes

10.00

thyme and scotch bonnet. With boiled bananas & dumplings

CORNMEAL PORRIDGE 8.00

Cornmeal, coconut & condensed milk infused with spices. This creamy dish will become your favorite!

## BREAKFAST BY THE BAY Saturday & Sunday 8am-10:30am Sides & Tasty Libations

CSDS.		BREAKFAST COCKTAILS	
ADD AN EGGANY STYLE	2.00	B	
ADD A PANCAKE	2.50	BEER AND CLAM "HAIR OF THE DOQ" 8.00  A glass of Caybrew with a side of clamato or tomato juice.	
BAGEL TOASTED, WITH CREAM CHEESE	4.50	A glass of Caybrew with a side of clamato of tomato juice.	
BAGEL TOASTED, BUTTER OR PLAIN	8.50	SIDE OF CLAM 40Z 3.00	
English Muffin, Toasted	8.50	Or add a side of clam or tomato to your favorite bottle of beer.	
TOAST WITH JAM	2.00	B	
breakfast Sausage	4.00	BLOODY CAESAR  Absolut vodka & Clamato juice spiced with Worcestershire & hot pepper sauce & black pepper. Served with a celery salt rim & garnished with a lime wedge and a celery stalk. Let us know if we can spice it up!	
Нам	4.00		
Canadian Bacon	4.00	weage and a cereity stank. Let us know it we can spice it up.	
Bacon	8.00	Bloody Mary 8.00	
Home fries	8.00	Absolut vodka & tomato juice spiced with Worcestershire & hot pepper sauce & black pepper. Served with a kosher white salt rim & garnished with a lemon & lime wedge and a celery stalk.Let us know if we can spice it up!	
BEVERAGES		VEUVE CLICQUOT BRUT GLASS 19.00 BOTTLE 95.00	
COFFEE REGULAR OR DECAF	8.00	fine bubbles,, a delicate balance of silkiness, strength an aromatic richness encompass the fine champagne.	
Tea- Orange Pekoe	3.00		
MIGHTY LEAF ORGANIC TEAS & TISANES	3.50	FANTINEL PROSECCO GLASS 10.00 BOTTLE 45.00 this lovely Italian extra dry prosecco is a great accompaniment to breakfast	
Masala Chai (available Saturday & Sunday)	5.00		
LASSI SEE SERVER FOR FLAVOURS	5.00	CIPRIANI BELLINI IN A BOTTLE QLASS 8.75 BOTTLE 85.00 white peach puree and prosecco	
HOT CHOCOLATE	8.50		
E8PRE880	8.00		
Сарриссіно	5.00	MIMOSA 9.00 Fantinel prosecco topped with orange juice	
CAFE LATTE	5.00		
Extra Espresso Shot	2.00	ADD SOMETHING SPECIAL TO YOUR COFFEE OR TEA	
Frozen Island Oasis Cappuccino	5.00		
Assorted Juices 6oz 8.00	120z 5.00	ASK TO SEE OUR LIQUEURS LIST	

Orange, Grapefruit, Pineapple or Cranberry.