

TOPPER'S BRUNCH MENU

First Course

GOLDEN DOUGHNUTS

Blueberry Glaze, Lemon Curd Pastry Cream, Gold Leaf 10

BIG OL' STICKY BUN

Granny Smith Apple, Cream Cheese Frosting 10

RETSYO OYSTERS*

Half-Dozen on the Half-Shell, Mignonette, Cocktail Sauce 28

SMOKED BLUEFISH PATE

Pickled Onions, Radish, Curry Lavash Crackers 14

GIOIA BURRATA CHEESE

Green Asparagus, La Quercia Prosciutto Americano, Hazelnuts, Ramp Salsa Verde 23

MIXED ORGANIC GREENS

Shaved Carrots and Radishes, Dried Cherry Tomatoes, Sherry Vinaigrette 17
Roasted Chicken Breast or Grilled Swordfish 18

LOBSTER AND CRAB CAKES

Roasted Corn Relish, Mustard Cream, Jalapeno Stuffed Olives 26

TARTE FLAMBÉ

Crème Fraiche, Onions, Cave Aged Gruyere, Bacon or Oyster Mushroom 18

TOPPER'S CHOWDER

Lobster, Littleneck Clams, Chatham Mussels, Uni,
Leeks, Peewee Potatoes, Smoked Haddock Velouté 24

Main Course

TOPPER'S BENEDICT*

Poached Eggs, Canadian Bacon or Smoked Salmon,
Toasted Croissant, Truffle Hollandaise, Organic Greens 20

SPRING OMELET

Asparagus, Oyster Mushrooms, Goat Cheese, Chives, Organic Greens 20

TURKEY HASH*

Turkey Confit, Caramelized Onions, Piquillo Peppers,
Oyster Mushrooms, Potatoes, Chicken Jus, Two Eggs 20

CHICKEN & WAFFLES

Buttermilk Fried Chicken Breast, Belgian Waffle, Maple and Bacon Jam 25

STEAK & EGGS*

Prime Hanger Steak, Two Hen's Eggs, Sauce Béarnaise, Old Bay Fries 48

THE DECK BURGER*

Wagyu Beef, Cob Smoked Bacon, Vermont Cheddar, Onion Fondue,
B&B Pickles, Brioche, Organic Greens 25

LOBSTER ROLL

North Atlantic Lobster, Meyer Lemon Mayonnaise, Bibb Lettuce, Brioche, Organic Greens 35

BUTTERMILK FRIED SOFT-SHELL CRAB PLT

Pancetta, Bibb Lettuce, Bartlett's Farm Tomatoes,
Dynamite Sauce, Brioche, Organic Greens 28

Sides

OLD BAY FRIES, COMBACK SAUCE 9

ORGANIC MIXED GREENS SIDE SALAD, SHERRY VINAIGRETTE 9

COB SMOKED BACON 9

TOASTED BAGEL, CREAM CHEESE 9

Prices do not include 7% Massachusetts sales tax or server gratuity. Prices are subject to change.

*Consuming raw or undercooked items such as meats, fish, eggs and shellfish can pose a health risk, especially to young children, pregnant women, older adults and those with compromised immune systems.

Before placing your order, please inform your server if a person in your party has a food allergy.