# Cambridge Beaches

AT KING'S POINT

# EGGS

LUUU
BERMUDA EGG BENEDICT NF, VEG 2 Poached Eggs on an English Muffin, Prosciutto, Arugula & Mustard Hollandaise Sauce
Add Smoked Salmon +\$10
Add Lobster +\$18
CRAB CAKE FLORENTINE NF, GF Pan Roasted Dungeness Crab Cake, Spinach, Poached Egg & Old Bay Hollandaise Sauce Add Prosciutto +\$8
LEEK & AVOCADO TOAST VEG, DF Sauteed Leeks, Avocado, Lime, Chili Flakes & Crispy Kale on top of your choice of Bread
Add Happy Poached Egg +\$3
SHORELINE BREAKFAST Two Happy Eggs your way, choice of Bacon or Sausage & 2 slices of Toast
SHORELINE PLANT-BASED BREAKFAST GF, DF, V, VEG Plant-based Scramble Egg, Roasted Mushrooms, Cherry Tomatoes on Toasted Gluten Free Bread
MUSHROOM OMELETTE GF, VEG

Buttered Leeks, Aged Cheddar, Mushrooms

# TUCKER'S CHEVRE & FOREST HAM OMELETTE

Shallots Ham, Basil, Roasted Tomatoes & Tucker's Chevre Goat Cheese

# BOWLS

21

16

16

16

16

17

19

#### EARLY MORNING BOWL NF, VEG, V

Coconut Milk, Chia Seed Pudding, Fresh Bananas & Berries, Mixed Berry Compote, House Made Granola, with Almonds, Gluten Free Toast, Almond Butter & Maldon Sea Salt

34

# BREAKFAST LOBSTER POUTINE

French Fries, Butter Poached Lobster, Scallions,
Cheese Curds & Lobster Bisque
Add Garlic & Chive Biscuit +\$8
Add Happy Poached Egg +\$3
MARKET HASH NF, VEG

24 Choice of 2 Eggs, Roasted Pumpkin, Cremini Mushrooms, Zucchini, Fried Shallots, Red Peppers, Kale, Herbed Ricotta & Goat Cheese. Served with Whole Grain Toast

Add Pan Roasted Flank Steak +\$16

# CODFISH BREAKFAST NF, GF

Boiled Eggs, Codfish, Potatoes, Avocado, Banana, White Sauce & Red Sauce

#### OAT CONGEE

UATCONULL	17
Savory Rolled Oats, Ginger Crumbs, Soy Butter,	17
Chili Crisp, Poached Egg & Scallions.	
Add Pan Roasted Flank Steak + <mark>\$16</mark>	

MERGUEZ SHAKSHUKA 26 Soft Poached Eggs, Merguez Sausage, Spiced Tomato Ragout, Bell Peppers, Rosemary, Tucker's Farm Goat Cheese, Aged Parmesan, Fresh Parsley, Toasted Naan Bread GRANOLA 12 with Oats & Nuts in Vanilla Greek Yogurt

### FRUITS

Sliced Seasonal Fruits	14
Bowl of Seasonal Berries	16

# BREADS & PASTRIES

#### TOASTED BREAD (2 SLICES)

Choice of Bread: White, Whole Wheat, Homemade Raisin, Multigrain or Gluten Free comes with Butter & Jam

# TOASTED BAGEL

with Cream Cheese

with Avocado

Smoked Salmon, Cream Cheese & Capers

HOMEMADE PASTRIES Choice of Donut, Croissant or Danish

# INDULGENCES

NF , VEG

# LEMON RICOTTA PANCAKES (2)

Fresh Berries, Whipped Cream & Lemon Syrup

add Warm Chocolate Sauce + \$4

#### NF , VEG

### **TIRAMISU FRENCH TOAST (2)**

Coffee Chocolate Sauce, Whipped Mascarpone Cheese & Fresh Berries

#### HAZELNUT BANANA BREAD PAIN PERDU (2)

Nutella, Banana Bread, Salted Caramel, Sea Salt & Fresh Berries

# SIDES

3 SLICES OF COUNTRY BACON 3 BREAKFAST SAUSAGES

SMOKED SALMON SLICES

1/2 GRILLED TOMATO NF, VEG, DF, GF, V

SEASONED DICED POTATOES DF, VEG

SLICED AVOCADO V, GF

# SALADS

4	YELLOWFIN TUNA THAI CRUNCH BOWL GF, DF Wild Rice, Steamed Edamame, Shredded Red Cabbage, Carrots, Red Peppers, Yellowfin Tuna, Toasted Sesame Seeds & Sesame-Peanut Sauce	28
6 9 12 21	SEAFOOD MIXED GREEN BOWL GF, NF Tri-Coloured Quinoa, Torn Mixed Greens Edamame, Crab, Spicy Garlic Shrimp, Artichokes, Pickled Tomatoes, Pitted Olives, Red Onion, Herbs with a Lemon & Olive Oil Dressing	24
4	KALE & CHICKPEA BOWL NF, VEG, DF, GF Spiced Chickpeas, Kale, Shallots, Crispy Carrot, Black Rice, Tahini, Turmeric Roasted Chickpeas & an Avocado Dressing. Add Jerk Tofu +\$8 Add Jerk Chicken +\$12 Add Fish +\$16	17
18 20	<b>SAVOURY</b> <b>HEN OF THE WOODS BURGER</b> NF, VEG <i>Crispy Fried Hen of the Woods, Slow Roasted</i> <i>Portobello, Velveetta, Pickled Shallots, Crispy</i> <i>Lettuce, on a Brioche Bun. Served with your</i> <i>choice of Salad, Fries, Sweet Potato Fries</i>	25
9	PASTEL SMASH BURGER Two Pastel Smash Patties, Smoked Cheddar, Caramelized Onion, Pastel Burger Sauce, Lettuce & Tomato. Served with your choice of Salad, Fries, Sweet Potato Fries	25
10 10 3	SEAFOOD FRY NF, GF Catch of the Day, Shrimp, Squid, Jalapeno & Avocado Crema, Aji Amarillo Aioli, Salsa Criolla Make it VEGAN. with Tofu, Lions Mane & Peppers	26
4 6	STEAK FRITES LOMO SALTADO Pan Roasted Strip, Onion, Tomato, Lomo Saltado Sauce, Cilantro, Bar Fries	52