Drink. Eat. Relax.

RM Brunch by Rick Moonen

Bloody Mary | Vodka or Gin | Housemade Hot Sauce  10
Mimosa  10
French 75  14
Bellini | White Peach or Strawberry  10
Mai Tai | Pineapple Shrub  12
Blood Orange  12
Chef’s Lemonade | Strawberry | Lemon | Basil | Vodka  12
Champagne | Louis Roederer  19
Prosecco | Nino Franco Rustico  10

illey Coffee  5
illey Espresso | Single  5 | Double  8
Cappuccino/Latte  6
Hot Tea  7
S. Pellegrino  8
Acqua Panna  8
Watermelon | OJ | Grapefruit | Cucumber  8

Rick’s White Clam Chowder | Littleneck Clams | Potatoes | Bacon  12
Miso Soup | Shiitake | Dashi | Enoki | Tofu  8
Local Organic Greens | Seasonal Vegetables | Apple Cider & Flax Seed Vinaigrette | Roasted Nuts & Seeds  13
Seafood Louie Salad | Shrimp | Crab | Lobster | Hard Egg | Bacon | Avocado | Classic Louie Dressing  26
Charred Spanish Octopus | Fingerling Potatoes | Cherry Tomatoes | Natural Jus | Lemon Aioli  19

Smoked BBQ Belly Benny | House Smoked Pork Belly | Grilled Filone | Maple-Orange Hollandaise | Perfect Egg  18
Lobster Benny | Butter Poached Maine Lobster | Asparagus | Toasted Brioche | Lobster Coral Hollandaise  32
Short Rib Benny | Braised Short Rib | Corn Bread | Roasted Carrots | Caramelized Onions | Horseradish Hollandaise  19
Steak & Eggs | Grilled Prime Flat Iron | Housemade Tots | Two Eggs Your Way | Grilled Filone  26
Veggie Omelette | Egg Whites | Asparagus | Baby Spinach | Mushrooms | Tomatoes  17
Basic Breakfast | Two Local Eggs | Thick Cut Bacon or Sausage | House Potatoes  17
Stuffed French Toast | Seasonal Berries | Whipped Mascarpone | Brioche | Berry Gastrique | Chantilly Cream  16
Salmon | House Cured Salmon | Local Arugula | Caper Crusted “Fried” Egg | Potato Latke | Dill Crème Fraiche  22
Fat Buttermilk Pancakes | Orgeat Maple Syrup | Whipped Butter  14

Cioppino | Fra Diavolo | Calamata Pasta | Mussels | Clams | King Crab | Shrimp | Garlic Bread  28
RM Fish Tacos | Grilled Fish of the Day | Cabbage-Radish Slaw | Kimchee Vinaigrette | Avocado | Lime Crema  18
Maine Lobster Rolls | Shaved Fennel | Celery | Lemon Crème Fraiche  21
Fish & Chips | Beer Battered Certified Alaskan Pollock | Malt Seasoning | French Fries | House Tartar  18

Double Down Roll | Shrimp Tempura | Avocado | Poached Shrimp | Yuzu | Karashimiso  22
California Roll | Alaskan King Crab | Avocado | Cucumber | Sesame Seed  18
Spicy Tuna Roll | Bigeye and Albacore Tuna | Cucumber | Spicy Aioli  17
Rainbow Roll | King Crab | Avocado | Cucumber | Bigeye | Albacore | King Salmon | Masago | Fluke  24
Endless Summer Roll | Tempura King Crab | Spicy Tuna | Cucumber | Bigeye | Jalapeno | Lemon  24
RM Bento Box | 5pc Nigiri | California Roll or Spicy Tuna Roll | Cucumber Salad  38

“In order to win a man to your cause, you must first reach his stomach”
— Rick Moonen

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary needs. 20% service charge will be added for parties of 6 or more. One check will be presented for parties of 6 or more.