

# Mother's Day



## • EASTER SPARKLING BOTTLES •

**AYALA MAISON SPLIT** Brut Majeur ... 33  
**SCHRAMSBERG** Blanc de Noirs ..... 65

**DOMAINE CARNEROS** Brut ..... 62  
**HENRIOT** Champagne Brut ..... 80



## • BRUNCH COCKTAILS •

**Louie's Bloody Mary** Titos Vodka, House Bloody Batch, Bacon, Celery, Salt Rim ..... 17

**Endless Summer** Awayuki Strawberry Gin, Lime, Strawberry and Basil Simple, Fever-Tree Lime Yuzu ..... 17

**Pompelmo** Titos Vodka, Pamplemousse, Grapefruit, Lemon ..... 17

**Back Bay Bellini** Giffard Peche De Vigne White Peach Puree, Prosecco ..... 17

## • TO BEGIN •

**Charcuterie Board** Choose Two .. 24  
Genoa Salami, Proscuitto di Parma, Smoked Tuna, Chef's Cheese Selection, 12 mo. Parmesan Reggiano

**Bread Service** Baguette Slices, Blueberry Scones, Whipped Butter ..... 7

**Deviled Eggs** Mayonaise, Dijon Mustard, Sliced Chives, Smoked Paprika ..... 17

**Fritto Misto** Shrimp, Calamari, Zucchini Served w/ a Spicy Marinara Sauce and Lemon ..... 19

**Meatballs** Pomodoro, Pecorino Romano, Ricotta, Grilled Bread ..... 16

## • SOUPS •

**Soup Bowl** Vegetable Minestrone ..... 12

**French Onion Soup Crock** ..... 15

### \* SEAFOOD PLATTER

Chilled King Crab Legs,  
Seared Tuna, Shrimp Cocktail

Serves 2-4 guests ..... 97

\* Add ½ Dozen Oysters ..... 118

\* ½ Dozen Oysters Mignonette or Classic Cocktail ..... 25

**Shrimp Cocktail** Cocktail Sauce & Remoulade ..... 25

**King Crab Cakes** Tartar Sauce, Lemon ..... 25

**Classic Wedge Salad** Iceberg, Blue Cheese, Bacon, Red Onions, Tomato ..... 17

**Caesar** Chopped Romaine, Brioche Croutons, Parmigiano Reggiano, Boquerones ..... 15

Add Chicken 10 Add Shrimp 16 Add Salmon 25

## Easter Features

**Alaskan Halibut**  
Pan Seared Halibut, Meyer Lemon, Asparagus ..... 55

**Filet Marsala**  
6oz Sliced Filet, Red Wine Marsala, Mash ..... 45

## • BREAKFAST •

**Louie's Brunch Pizza**  
Fontina & Mozzarella Cheese, Sliced Potato, Tomatoes, Bacon, Basil, two over medium eggs ... 25

**Not So 'French' Toast**  
Sweet Ricotta Cream, Berries, Honey ..... 21

**Short Rib Hash**  
Pulled Red Wine Garlic Short Ribs, Potatoes, Sunny Eggs, Spicy Aioli, Arugula ..... 27

**Eggs Benedict**  
\* Poached Eggs, Applewood Smoked Bacon, Hollandaise, Crispy Potatoes- *No modifications please* ..... 24  
*Make it a King Crab Cake Benny* ..... 38

**Daemon's Steak & Eggs**  
6oz Filet, Crispy Potatoes, Eggs any style ..... 55

**Avocado "Caprese" Toast**  
Burrata, Heirloom Tomato, Balsamic, Sourdough ..... 23

## • SANDWICHES, SEAFOOD, PASTA •

**Classic Burger**  
House-made Seasoned Wagyu Patty, American Cheese, Tomato, Lettuce, Mayo, Brioche Bun, Fries ..... 29

**Prime Rib Sandwich**  
Slow Roasted Prime Rib, Caramelized Onions, Toasted Roll, Creamy Horseradish, Au Jus, Fries ..... 25

**Monte Cristo Sandwich** Batter Dipped, Ham, Gruyère, Blackberry Jam, Greens ..... 23

**Crispy Lasagna**  
Filet & Veal, Béchamel, Parmigiano Reggiano ... 31

**Spicy Vongole Linguine**  
Littleneck Clams, White Wine, Garlic, Chili Flakes ..... 37

**Bolognese**  
Ground Filet & Veal, Rigatoni Pasta, Parmigiano Reggiano ..... 29

**Seafood Pasta**  
Lobster, Crab, Shrimp, Scallops, Creamy Rosa Sauce, House-made Spaghetti, Toasted Bread ... 52

**Shrimp Pesto Pappardelle Pasta**  
Pistachio Crumble, Colossal Shrimp ..... 36

## SIDES

**Two Eggs**  
served your way 8

**Cacio e Pepe**  
Pecorino Romano 16

**Beer Battered**  
**Onion Rings** 14

**Housemade French Fries**  
w/ Garlic Oil & Herb Salt 10

**Side**  
**Bacon** 9

**Mixed**  
**Berries** 10

**Crispy Breakfast**  
**Potatoes** 7

**Broccoli**  
**ni** Bagna Cauda Butter 12

20% Gratuity added to tables of 6 or more

\* The consumption of raw undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

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Please alert your server to any allergies or dietary restrictions