

BRUNCH

SERVED SATURDAYS AND SUNDAYS • 11:30AM-2:30PM

VEGETARIAN

CLASSIC FRENCH TOAST STICKS 14

brioche bread, cinnamon batter, walnuts & bananas, syrup

FARMER'S MARKET OMELETTE 14

asparagus, zucchini, mushrooms, goat cheese, home fries, whole grain toast

MEAT LOVER'S OMELETTE 14

bacon, ham, sausage, cheddar, home fries, whole grain toast

BREAKFAST BOWL 14

two scrambled egg whites, berries, avocado, turkey bacon, whole grain toast

HANGOVER SANDWICH 14

spicy italian sausage, fried egg, harissa sauce, provolone, roasted peppers & onions, home fries

STEAK & EGGS FLORENTINE 25

6oz filet mignon, sautéed spinach, two sunny eggs, home fries

SIDES

APPLEWOOD BACON 6

PORK SAUSAGE 6

TURKEY BACON 5

HOME FRIES 5

ENGLISH MUFFIN 1.50

TOAST white or whole grain 2

TWO EGGS ANY STYLE 5

FRUIT SALAD 5

THERE WILL BE A CHARGE FOR ADDITIONAL SAUCES & DRESSINGS

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TRADITIONAL CHORIZO CHILIQUILES 16

ground chorizo, fried egg, fried corn tortilla in salsa verde, pickled onions, pico de gallo, queso fresco, crema

BENEDICTS

CLASSIC 17

two poached eggs, black forrest ham, asparagus hollandaise sauce, english muffins, home fries

CRAB CAKE 20

two poached eggs, crab cakes, hollandaise sauce, home fries, whole grain toast

SHRIMP & SAUSAGE 18

two poached eggs, shrimp & sausage patty, hollandaise sauce, english muffin, old bay, home fries

DRINKS

BUNGALOW FIZZ 10

strawberry puree, prosecco

BUNGALOW BLOODY MARY 10

vodka, the murph's famous bloody mary mix

APEROL SPRITZ 10

EYE OPENER 12

iced coffee, vanilla vodka, baileys almande, kahlúa, chocolate syrup
dairy free

DRINKS

BEER

DRAFT

GUINNESS 9 20oz

STELLA 7

SHOCK TOP 7

LABATT BLUE 6

IPA 9

ANGRY ORCHARD CIDER 7

PACIFICO 7

KONA 7

BOTTLE

BUD 5

MILLER LITE 5

MICH ULTRA 5

COORS LIGHT 5

HEINEKEN 6

HEINEKEN LIGHT 6

CORONA LIGHT 6

TWISTED TEA 6

HAPPY DAD GRAPE SELTZER 7

WINE

WHITE

glass/bottle

PINOT GRIGIO benvolio, it 10/40

CHARDONNAY la crema, ca 10/40

SAUVIGNON BLANC crowded house, nz 10/40

ROSE murphy goode, ca 10/40

RED

PINOT NOIR la crema, ca 10/40

CABERNET silver palm, ca 12/42



ASK YOUR SERVER ABOUT FROZENS OF THE DAY

COCKTAILS

NEW TO THE ROSTER 14

TANGY BLOSSOM

titos, hibiscus, elderflower, lemon

CUCUMBER COOLER

hendrick's grand cabaret, italicus, cucumber, lemon

SAILORS SUNSET

sailor jerrys, don q coconut rum, carrot, ginger, honey, lime

BIKINI BOTTOM

hornitos, tangerine, rosemary, lime, tajin

SMOKEY SKYLINE

mezcal, guava, lime

PEACH & FIG SIN-GRIA

chablis, juliette peach liquor, fig vodka, peach puree

MOCKTAILS 8

HIBISCUS LEMONADE

A ROSEMARY TANGERINE DREAM

PINEAPPLE LIME FIZZ

OLDIES BUT GOODIES

HUCKLEBERRY LEMONADE 10

NECTARINE ICED TEA 10

BUNGALOW BOOZY MARGARITA 12

hornitos silver tequila, fresh lime juice, simple syrup

Flavor it up! add strawberry, passionfruit, pomegranate, guava, hibiscus, mango, or spice it up with anchos reyes +3

RED SIN-GRIA 11

burgundy wine, makers mark, peach schnapps, triple sec, orange juice

ESPRESSO MARTINI 13

espresso vodka, vanilla vodka, housemade cream

THE ABSOLUT COSMO 13

absolut citron, cointreau, cranberry, lime

LYCHEE MARTINI 12

lychee vodka, titos vodka, lemon, simple syrup

SHAREABLES

CRAB CAKES 15

two cakes, smashed avocado, apple and fennel slaw

CHICKEN WINGS 15

buffalo, thai, bbq, or jerk sauce

FRIED CALAMARI 16

marinara, buffalo, thai, or jerk sauce

STEAMED MUSSELS 14

marinara, white wine, or fra diavolo, extra bread +2

SHRIMP TACOS 12 GF

(2) cilantro lime slaw, pico de gallo, charred corn, cilantro aioli, corn tortilla

TUNA CRISP 18

sushi grade tuna, avocado, scallions, crispy rice cake, jalapeño pickled onions, fried wontons

SRIRACHA OYSTERS 18

(6) breadcrumbs, lemon butter sriracha

CHICKEN QUESADILLA 14

topped with sour cream, pico de gallo, jalapeño, guacamole

SHRIMP SKILLET 20 GF

quinoa, brown rice, red pepper, onions, corn, fontina & mozzarella

HUMMUS 12

grilled pita, cucumbers, carrots extra pita +2 - extra veggies +2

GUACAMOLE 13 GF

tortilla chips, extra chips +2

SPINACH & ARTICHOKE DIP 16

grilled pita, extra pita +2

PRETZEL STICKS 11

cheese sauce, extra cheese sauce +2.50

MAC & CHEESE BALLS 14

marinara

VEGAN

VEGETARIAN

THERE WILL BE A CHARGE FOR ADDITIONAL SAUCES & DRESSINGS

SALADS & BOWLS

CHICKEN 10 • SALMON 15
SHRIMP 10 • STEAK 15

CAESAR SALAD 12

BUNGALOW BOWL 16 GF

poblano peppers, corn, onion, tomato, red beans, avocado, feta, cilantro, lemon-truffle vinaigrette

GREEN GODDESS SALAD 16 GF

spinach, cabbage, avocado, broccoli, crispy garbanzo beans, carrots, scallions, corn, green goddess dressing, add quinoa +2.50

CHICKEN BAHN MI SALAD 22 GF

roasted chicken, cucumber, red pepper, jalapeño, shredded carrots, mixed greens, lemon grass aioli

PETIT FILET MIGNON SALAD 26

filet mignon tips, mixed greens, toasted pita, gorgonzola, tomatoes, red onions, balsamic vinaigrette

TUNA POKE BOWL 20 GF

sushi grade tuna, rice, cucumbers, avocado, pickled onions, carrots, soy vinaigrette, spicy mayo, sriracha, sesame seeds

RAW BAR

EAST COAST OYSTERS 18/36

half dozen/one dozen

LITTLE NECK CLAMS 9/16

half dozen/one dozen

SOUPS

LOBSTER BISQUE 9

NEW ENGLAND CLAM CHOWDER 8

VEGETARIAN

SANDWICHES

AMERICAN 1.50 • CHEDDAR 1.50 • APPLEWOOD BACON 2.50 • AVOCADO 2.50
GLUTEN FREE BUN 4 • LETTUCE, TOMATO, ONION AVAILABLE ON REQUEST

CLASSIC BURGER 16

Currans ground beef, brioche bun, fries

SIGNATURE BURGER 20

Currans ground beef, bacon, caramelized onion, chipotle mayo, brioche bun, fries

CHICKEN BURGER 15

ground chicken, brioche bun, fries

VEGGIE BURGER 17 GF

chickpea patty, tahini sauce, hummus, tomatoes, cucumbers, gluten free bun, fries

VEGETARIAN

FISH SANDWICH 15

panko-crusted cod, coleslaw, chipotle mayo, brioche bun, chips

FRIED CHICKEN SANDWICH 15

boneless chicken thigh, vinegar slaw, pickles, hot honey, brioche bun, chips

FRENCH DIP 16

thinly sliced filet mignon, melted swiss, house-made gravy, chips extra gravy +2.50

GRILLED CHICKEN WRAP 15

grilled chicken breast, roasted red peppers, fresh mozzarella, pesto aioli, chips

SIDES

BROCCOLI 7 GF
garlic and oil

MASHED POTATOES 7 GF

FRIES OR GARLIC FRIES 6

GRILLED ASPARAGUS 7 GF

VEGETARIAN

MAINS

SEAFOOD PASTA 36

lobster tail, mussels, clams, linguini, white wine sauce *chef tony's favorite*

JERK SHRIMP 24

jasmin rice, broccoli, mango salsa

JERK CHICKEN 24

1/2 chicken, traditional jerk spice dry rub, rice & beans, lil salad

GRILLED WILD SALMON 32 GF

roasted broccoli, cauliflower puree, grilled corn, balsamic glaze, gremolata sauce

PAN SEARED SCALLOPS 32

over a pea and bacon risotto

BLACKENED STRIPED BASS 30

blackened seasoned bass, jasmine rice, spinach, mango salsa

BBQ RIBS 22

half rack, fries, coleslaw

FILET MIGNON 36 GF

8oz, mashed potato, asparagus, gravy
everything's better with lobster
add lobster tail +MP

22 oz T-BONE 45

on the bone, compound butter, served rare with a hote plate to cook to your liking
we love to add mashed potatoes +7

LOBSTER RAVIOLI 26

squid ink lobster ravioli, lobster cream sauce, basil, cherry tomatoes, peas
we love to add shrimp +10

PENNE A LA VODKA 15

HEARTS OF PALM 19 GF
pesto cream sauce, asparagus, yellow peppers
Hearts of Palm is a great pasta substitute, a vegetable harvested from the inner cut of palm trees.

VEGETARIAN

CHICKEN 10 • SALMON 15 • SHRIMP 10 • STEAK 15

KIDS

CHICKEN FINGERS & FRIES 8

BURGER 9

SHANEY SANDWICH 9
chicken fingers, brioche bun, fries

PIZZA 8

PASTA 8
marinara or butter

VEGETARIAN