

BRUNCH MENU

SOUPS | APPETIZERS

Oysters

WEEKLY COLD WATER OYSTERS*

HALF DOZEN RAW 25 DIRTY* 28

DOZEN RAW 46 DIRTY* 49

*DIRTY—TOPPED WITH SHALLOTS | ROE | SOUR CREAM

HAMACHI CRUDO 16

SOUPS & SALAD

LOBSTER BISQUE 16

CLASSICAL

BAKED ONION SOUP 15

THREE ONIONS | THREE CHEESES | CROSTINI

BEET BURRATA & PARMA 18

FRESH BURRATA | PROSCIUTTO PARMA | ROASTED BEETS |
ARUGULA | BALSAMIC REDUCTION

FIG & PEAR SALAD 18

FRESH BURRATA | PROSCIUTTO PARMA | ROASTED BEETS |
ARUGULA | BALSAMIC REDUCTION

Appetizers

SHRIMP COCKTAIL 22

BUTTER POACHED COLOSSAL SHRIMP | RED & WHITE COCKTAIL

BOURBON BAKED BRIE 20

PUFF PASTRY WRAPPED BAKED BRIE | BAGUETTE & CRISP APPLES
| CARAMEL DRIZZLE

AHI STACK * 20

POKE STYLE AHI | AVOCADO | SESAME | WONTON | MANGO

CALAMARI FRIES 20

JULIENNE CALAMARI STEAK | FLASH FRIED | SRIRACHA BEURRE
BLANC | DROP PEPPERS | CAPERS

ROCKEFELLER 18

WEEKLY OYSTERS | SPINACH | BACON | SHALLOTS | PERNOD |
PARMESAN | HOLLANDAISE

COCKTAILS

MIMOSA g | b

CHAMPAGNE & OJ 8 | 40

CLASSIC WITH A STRAWBERRY

LEMON THYME & PEACH 8 | 40

GARDEN THYME | PEACH PUREE | CHAMPAGNE

MANGO JALAPEÑO 8 | 40

MANGO PUREE —RIESLING - JALAPEÑO PUREE | CHAMPAGNE

BLOODY MARY

HOUSE MADE BLOODY MIX & TITOS 12

POLO BLOODY MARY 18

HOUSE MADE BLOODY | TITOS | BACON | U-10 SHRIMP

STUFFED BLUE CHEESE OLIVE | LIME

SKINNY BLOODY MARY SHOOTER 15

CHILLED TITOS | OYSTER | LEMON | COCKTAIL SAUCE FLOATER

BOURBON FOR BRUNCH

BHAKTA RYE OLD FASHIONED

POLO "STEAK" RYE | BROWN SUGAR SIMPLE SYRUP
BITTERS | ORANGE TWIST 18 | SMOKED+3 *VB

THE BEACH SIDE

HARD TRUTH TOASTED COCONUT RUM | PINEAPPLE
CREAM OF COCONUT | FRESH PINEAPPLE INFUSED
TITOS | SPLASH OF CAPTAIN MORGAN | SPIRULINA
BLUE ALGAE | SPLASH OF CREAM 14

STRAWBERRY FIELDS

GREY GOOSE | APEROL | STRAWBERRY PUREE | FRESH
SQUEEZED ORANGES | SPLASH OF PROSECCO 17

EAST MEETS WEST *VB

JALAPENO INFUSED COSTA TEQUILA | COINTREAU |
HOUSE-MADE DRAGON FRUIT SYRUP | FRESH
SQUEEZED LEMON-LIME JUICE | SPICY SALT RIM 16

VALENTINES BRUNCH-TAILS

LUV SPELL MARTINI 15

STOLI VANILLA | BANANA SCHNAPPS | FRANGELICO | OJ | CREAM

CHOCOLATE STRAWBERRY MARTINI 17

GREY GOOSE STRAWBERRY | MOZART WHITE CHOCOLATE |
CHOCOLATE SAUCE | FRESH STRAWBERRIES

VALENTINES SUNSET 15

PROSECCO | APEROL | EMPRESS GIN | LEMON JUICE | MNT

BRUNCH MENU

SUSHI ROLLS

GREEN DRAGON ROLL 14

TEMPURA SHRIMP | AVOCADO | CUCUMBER | EEL SAUCE | SPICY MAYO

ELECTRIC EEL ROLL 16

EEL FILLED ROLL | CUCUMBER | AVOCADO | EEL TOPPED | EEL SAUCE | SPICY MAYO

SHRIMP TEMPURA ROLL 14

TEMPURA SHRIMP | AVOCADO | CUCUMBER | EEL SAUCE

CALIFORNIA ROLL 12

AVOCADO | CUCUMBER | KRAB

VEGGIE ROLL 12

ASPARAGUS | CREAM CHEESE | SCALLION | AVOCADO | CUCUMBER

POLO SPECIALTY ROLLS

SASHIMI ROLL 18

FAROE ISLAND SALMON | YELLOWFIN TUNA | HAMACHI | SALMON ROE | CUCUMBER | SPICY MAYO (NO RICE)

FLAMEVINE ROLL 18

SPICY FAROE ISLAND SALMON INSIDE | YELLOWFIN TUNA TOPPED SALMON ROE | LEMON ZEST

OCEAN DRIVE 19

FAROE ISLAND SALMON | YELLOWFIN TUNA | HAMACHI | MASAGO | AVOCADO | SPICY MAYO

SPICY TUNA ROLL 18

SPICY YELLOW FIN TUNA | CUCUMBER | SCALLION | SPICY MAYO

VOLCANO ROLL 18

AVOCADO | CUCUMBER | BAKED KRAB | SALMON | WHITEFISH | EEL SAUCE

RAINBOW ROLL 18

FAROE ISLAND SALMON | YELLOW FIN TUNA | AMACHI | MASAGO AVOCADO | KRAB | CUCUMBER | SCALLION

LOBSTER & STEAK ROLL 28

MAINE LOBSTER MEAT (CLAW | KNUCKLE | STEAMED) | THIN SLICED RIBEYE (BRULÉ) | MASAGO | AVOCADO | CILANTRO | SCALLION | CHEFS SAUCE

BLUE CRAB ROLL 24

SWEET BLUE CRAB | AVOCADO | ONION | SEARED FAROE ISLAND | SALMON | SPICY MAYO

BEAUTY & BEAST ROLL 18

YELLOW FIN TUNA | AVOCADO | EEL | MASAGO | SCALLION | SPICY MAYO | EEL SAUCE

NIGIRI | SASHIMI

(2PC SERVED OVER RICE) | (3PC WITHOUT RICE)

TUNA 9 | 12

FAROE ISLAND SALMON 8 | 11

HAMACHI 9 | 12

EEL 6 | 9

IKURA SALMON ROE 8 | 10

SASHIMI TRIO 2 EACH (TUNA | SALMON | HAMACHI) 22

COMBO PLATES

SUSHI & SASHIMI COMBO

POLO APPETIZER SAMPLER 60

2 EACH TUNA | FAROE ISLAND SALMON | HAMACHI SUSHI

1 CALIFORNIA ROLL | 1 OCEAN DRIVE ROLL | 3 PIECE SASHIMI

POLO TASTER 35

1 EACH TUNA | FAROE ISLAND SALMON | HAMACHI SUSHI

1 SPICY TUNA ROLL | 3 PIECE SASHIMI

BENEDICTS & SUCH

INCLUDES FRESH FRUIT OR BRUSSELS SPROUT SLAW

CRAB BENEDICTS 28

MARYLAND STYLE CRAB CAKE | ENGLISH MUFFIN |

SAUTÉ SPINACH | POACHED EGG | HOLLANDAISE

TENDERLOIN BENEDICT 25

BEEF TENDERLOIN | ASPARAGUS | HOLLANDAISE |

ENGLISH MUFFIN | POACHED EGG

SHRIMP BENEDICT

SAUTEED SHRIMP | BASIL | TOMATO | HOLLANDAISE |

ENGLISH MUFFIN | POACHED EGG

SMOKED LOX & BAGELS 25

SMOKED FAROE ISLAND SALMON | SHAVED ONION | CAPERS | CREAM CHEESE | TOMATO | TOASTED SOUR DOUGH

SHORT RIB HASH 28

BRAISED SHORT RIB | BBQ BOURBON DRIZZLE | HASH | POACHED EGG

WILD MUSHROOM RAVIOLI 25

WILD LOCAL MUSHROOMS | SHALLOTS | GARLIC | BUTTERNUT SQUASH | HERBS | SUNDRIED TOMATO | TRUFFLE | POACHED EGG

BREAKFAST BURGER 26

GRASS FED BRISKET BLEND | ALL NATURAL | AVOCADO

BACON | PROVOLONE | FRIED EGG | AOLI | BRIOCHE

ENTRÉE

SHRIMP & GRITS 28

COLOSSAL SHRIMP | LIGHTLY BLACKENED | CHEESY GRITS

SCALLIONS | CAJUN CREAM SAUCE

SEARED SALMON SALAD 28

BROWN SUGAR — ANCHO RUBBED FAROE ISLAND SALMON |

MIXED GREENS | ROASTED BELL PEPPERS | SLICED ALMONDS

CITRUS SEGMENTS | GOAT CHEESE

SURF & TURF FOR TWO 135

22 OUNCE DRY AGED BONE IN RIBEYE | 12 OUNCE FLORIDA

LOBSTER TAIL | ASPARAGUS | TRUFFLE MASHED POTATO AU

GRATIN

SIGNATURE FILET MIGNON 58

7OZ 35 WET AGED | ZIP SAUCE | PEA SHOOTS | TRUFFLE

MASHED POTATO AU GRATIN