



MOTHER'S DAY BRUNCH

Sunday, May 12th 11:00am - 3:00pm

A Mother's Day celebration isn't fulfilled without an enticing brunch, and Boston Harbor's brunch is renowned. Treat yourself to an impressive buffet featuring classic brunch delights like ham and gruyère omelets, maple smoked bacon, French toast, and delectable pastries. Relish indulgent specialties, including lobster macaroni and cheese, slow roasted wagyu prime rib, a modern seafood bar, and an exquisite dessert presentation crafted by Boston Harbor's esteemed pastry chefs.

\$225 per Adult

\$80 per Child for Children 5 to 12 years

Prices are inclusive of tax and gratuity

[RESERVE HERE](#)





Modern Seafood Bar

Island Creek Oyster Bar* NF/GF
Jumbo Shrimp Cocktail, Jonah Crab Claws,
Ahi Tuna Poke, Dressed Lobster Salad

Sushi Station* NF
Tuna, Eel, Shrimp, Crab, Avocado, Pickled Ginger,
Wasabi, Spicy Mayo

Breakfast

Omelets to Order
Breakfast Quiche Muffin | Bacon, Egg and Cheese
Jersey Asparagus, 7 Minute Egg, Black Truffle
Hollandaise
Composed Ham and Gruyère Omelet GF/NF
Ham and Cheese Beni, Stone and Skillet Muffins,
Truffle Hollandaise NF
Fruity Pebbles French Toast NF

Kane's Honey Glazed Donuts
Handmade Pastries, Danish, Muffins
Pain D'Avignon Bagels, Soft Cream Cheese
Mixed Berries and Vanilla Crème GF/NF/VEG
Maple Smoked Bacon GF/NF/DF

Appetizers & Salads

Formaggio Cheese and Fra' Mani Charcuterie,
Warm Dates, Jams and Preserves,
Salted Macarons, Fra' Mani Salumi,
Country Bread, Artisanal Crackers

Barney Greenglass Smoked Fish Collection GF/NF
Smoked Salmon Pastrami

Salad of Baby Gem Lettuce, Nasturtium
Vinaigrette, Shaved Radishes GF/NF/DF

Entrees

Spring Crab and Asparagus Risotto GF/NF
Prepared in 18-Month Parm Wheel, Jonah Crab,
Carnaroli Rice

Maine Lobster Mac and Cheese NF
Truffle Ritz, Butter Poached Lobster

Slow Roasted Wagyu Prime Rib GF/NF
Scallion Popovers, Truffle Jus, 10-Layer Potato
Gratin, "King Of All Gruyères"

Faroe Islands Salmon
Shrimp Fried Rice, Scallion Ginger

Potato Black Truffle Tortellini
Ricotta, Exotic Mushroom Jus

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



Dessert

Salted Caramel Bonbon GF/NF
Lemon Blueberry Bonbon GF/NF
Raspberry-Lime Ricky Macaron GF
Candied Orange Macaron GF
Cookies and Cream Cheesecake NF
Lemon Layer Cake NF
Peach & Cream Verrine NF
Raspberry Linzer Tart
Strawberry Panna Cotta GF/NF
Caramel Tart
Vanilla Bean Crème Brûlée GF/NF
Dark Chocolate Crunch Tart
Fresh Fruit Tart
Almond Joy Verrine
Mocha Chouquette NF
Chocolate Covered Strawberries GF/NF
Opera Cake
Raspberry Mousse Gateau NF
Triple Chocolate Verrine GF/NF
Nutella Tea Cake

GF | Gluten Free, V | Vegan, VEG | Vegetarian, DF | Dairy Free, NF | Nut Free

*These items are served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.