

Blue Point Grill (*Alexandria; expensive*). This sophisticated restaurant is an excellent choice for brunch with a seafood twist. Its dining room, well designed in a modern style, features a display of seafood on ice, a chalkboard listing the oysters of the day, and paintings of creatures from the sea—all set among tables dressed with fresh flowers. The cooking, which has won the restaurant a place on our list of 100 Very Best Restaurants for its lunches and dinners, meets the same high standard at brunch.

All but three of the eleven entrées incorporate high-quality seafood. Some are variations on brunch standards: The eggs Benedict has a crabmeat hollandaise; one of the omelets includes smoked salmon, and another is made with fried oysters. Non-breakfast options include a BLT variation with lobster, a salad topped with crabmeat, and a grilled tuna-steak sandwich. If you are not in the mood for seafood, there's a nice French toast made with challah and filled with mascarpone cheese. Entrées are priced from \$9 to \$15; drinks are not included.

• **Blue Point Grill**, 600 Franklin Street, Alexandria; 703-739-0404. Sunday brunch 11:30 to 3.

—LARRY VAN DYNE