

# BRUNCH

Brunch menu served Saturday & Sunday only.  
Lunch menu served every day!

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## BRUNCH COCKTAIL "BOGO" SPECIAL – 6.

*Buy One, Get One Free!*

### Bloody Mary, Mimosa, Sangria, Tequila Sunrise

**Shrimp & Corn Chowder** Rich, creamy and delicious, with wild-caught Florida shrimp, fresh corn, new potatoes cup 5. | bowl 7.

★ **Shrimp & Avocado Toast** Smashed avocado, cool poached shrimp, warm poached egg, chopped herbs, shaved radishes, on multigrain toast 13.

**Chilaquiles** Shredded all-natural FreeBird chicken, tortillas, tomatillo sauce, over-easy eggs, Pico de Gallo, fresh avocado, sour cream 13.

★ **Florida Shrimp & Grits** Wild-caught Mayport shrimp, cheesy grits and Tasso gravy, topped with a poached egg 17.

**Fried Chicken & Waffles** All-natural FreeBird Half Chicken on toasted waffle, with fresh watermelon and maple syrup 16.

**Blue Crab & Sweet Potato Hash** Cooked in a cast-iron skillet, topped with a fried egg, Applewood smoked bacon and wheat toast 15

**French Toast Rustic Style** Made with hand-cut Challah in a custardy, crispy coating, with cream cheese filling and fresh whipped cream topping, served with seasonal berries and maple syrup 12.

**Fish Camp Breakfast** Two eggs, any style, cheesy grits or breakfast potatoes, Applewood smoked bacon, wheat toast 9.

★ **Crab Cakes Benedict** Two Blue Crab cakes, southern seasoned, with poached eggs & Hollandaise sauce 18.

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**CONSUMER INFORMATION:** *There is a risk associated with consuming raw shellfish, as is the case with other raw protein products. If you have a chronic illness of the liver, stomach or blood or immune disorders, you should eat these products fully cooked.* RVSD 10-18

★ *Reel Fish Favorites*

