

BRUNCH

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

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 chicken, tortillas, tomatillo sauce, over-easy eggs, Pico de Gallo, fresh avocado, sour cream 13.

★ **Florida Shrimp & Grits** Wild-caught Mayport shrimp, poached egg, Tasso gravy 17.

Smoked Salmon Savory potato waffle, chopped capers, diced red onions, egg whites & yolks, dill tartar 14.

Pan-Fried Chicken & Waffles with maple syrup 15.

Blue Crab & Sweet Potato Hash with fried egg, Applewood smoked bacon, wheat toast 15

Biscuits & Gravy Scratch biscuits and southern comfort 11.

Pain Perdue Alias "French Bread" rustic style, made with hand-cut Challah in a custardy, crispy coating served with fresh seasonal berries and maple syrup 12.

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

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

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*

