

BRUNCH

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

BRUNCH COCKTAIL "BOGO" SPECIAL – 7.

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 6. | bowl 8.

★ **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 ham gravy, topped with a poached egg 18.

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 9.5

★ **Crab Cakes Benedict** Two Blue Crab cakes, southern seasoned, with poached eggs & Hollandaise sauce 19.

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*

