

BRUNCH

Brunch menu served Saturday & Sunday
-- from 11AM to 3PM

BRUNCH COCKTAIL "BOGO" SPECIAL – 9.

Buy One, Get One Free!

Bloody Mary, Mimosa, Sangría, Tequila Sunrise

Shrimp & Corn Chowder Rich, creamy and delicious, with wild-caught Florida shrimp, fresh corn, new potatoes cup 9. | bowl 11.

Shrimp & Avocado Toast Smashed avocado, cool poached shrimp, warm poached egg, chopped herbs, shaved radishes, on multigrain toast 18.

Florida Shrimp & Grits Wild-caught Mayport shrimp, cheesy grits and Tasso ham gravy, topped with a poached egg 23.

Fried Chicken & Waffles All-natural Springer Mountain chicken breasts, toasted waffle, "hot" honey & maple syrup, with fresh watermelon 21.

Blue Crab & Sweet Potato Hash Cooked in a cast-iron skillet, topped with a fried egg, with Nueske's applewood smoked bacon and wheat toast 21

Fish Camp Breakfast Two eggs, any style, cheesy grits or breakfast potatoes, Nueske's applewood smoked bacon, wheat toast 14.

Crab Cakes Benedict Two Blue Crab cakes, two poached eggs, breakfast potatoes & Hollandaise 24.

Shrimp Frittata Mayport shrimp, fresh eggs, spinach, Campari tomatoes, caramelized onions, baked in a cast-iron skillet, with wheat toast & a little mixed green salad 21.

Lobster Benedict Royale Chunks of Maine lobster on fried green tomatoes & two house-baked buttermilk biscuits, topped with poached eggs & Hollandaise, sprinkled with paprika and chopped green onions 34.

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 08-23

