

BRUNCH

Both our Lunch & Brunch menus are served
Saturday & Sunday -- from 11AM to 3PM

BRUNCH COCKTAIL "BOGO" SPECIAL – 10.

Buy One, Get One Free!

Bloody Mary, Mimosa, Sangría, Tequila Sunrise

Shrimp & Avocado Toast Smashed avocado, Mayport shrimp served cool, with warm poached egg, chopped herbs, shaved radishes, on multigrain toast 20.

NEW Bacon, Egg & Cheddar Cheese Biscuit Nueske's applewood smoked bacon, Vermont Cheddar, drizzled with hot honey, breakfast potatoes 16.

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.

Florida Shrimp & Grits Wild-caught Mayport shrimp, cheesy grits and Tasso ham gravy, topped with a poached egg 24.

Fried Chicken & Waffles All-natural Springer Mountain chicken breasts, toasted waffle, "hot" honey drizzle, maple syrup, butter, fresh watermelon 23.

Fish Camp Breakfast Two eggs, any style, cheesy grits or breakfast potatoes, Newske's applewood smoked bacon, wheat toast 17.

Crab Cakes Benedict Two Blue Crab cakes, two poached eggs, Hollandaise, sprinkled with paprika and chopped green onions, breakfast potatoes, 25.

Shrimp Frittata Mayport shrimp, fresh eggs, spinach, Campari tomatoes, goat cheese, caramelized onions, baked in a cast-iron skillet, with wheat toast & a little mixed green salad 23.

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 36.

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 04-24

