

# **BRUNCH MENU**

Available Sunday 11am-3pm Only

## **MIMOSA SUNDAY!!**

Champagne and Orange Juice \$6

**HOUSE MIMOSA:** Champagne, Pomegranate Juice \$7

### **Shrimp and Grits**

Shrimp, Bacon, Fresh Tomatoes, Sliced  
Mushrooms, and Shallots.  
Served over Cheese Grits. \$10

### **Crepes**

Salmon and Cream Cheese \$9 or Honey and  
Butter \$7. Served w/ Fruit.

### **French Toast**

French Toast with Bacon and Fresh Fruit \$8

### **Brunch Quesadilla**

Ribeye, Mozzarella, Monterey Jack,  
Peppers, and Onions \$8

### **BENEDICTS**

(Served w/ Fresh Fruit)

**Chesapeake:** Crab Cakes, Poached Egg and  
Hollandaise \$10

**Philadelphia:** Ribeye, Swiss, Poached Egg,  
and Hollandaise \$9

**Florentine:** Spinach, Sautéed Onion,  
Poached Egg, and Hollandaise \$8

### **3 Egg Scrambles**

(Served w/ Your Choice of Side)

Blackened Shrimp, Tomatoes, Mozzarella,  
and Fresh Basil \$9

Bacon, Green Onion, and Cheddar \$8  
Green Peppers, Onions, Mushrooms, &  
Swiss \$7

### **SIDE ITEMS**

#### **A la Carte \$3**

Hash Browns (w/ Peppers & Onions)  
Grits or Cheesy Grits  
Fresh Fruit  
Bacon  
Sausage  
Cinnamon Rolls (2)  
Garlic or Plain Fries  
Onion Rings  
Mac N Cheese  
Slaw

### **Edamame**

Steamed and Sprinkled w/ Salt \$4

### **Seared Jumbo Scallops**

Crumbled Bacon, Shallots, and Citrus \$10

### **Shrimp Quesadilla**

Goat Cheese & Red Peppers; Served w/Mango Salsa \$9

### **CrabCakes to Die For**

Panko Crusted and Seared w/ Homemade Lobster Aioli  
\$13

### **Homemade Clam Chowder**

New England Style \$4.5

### **Grilled Tuna Sandwich**

6oz Sashimi Grade Tuna Filet w/ Lettuce, Tomato,  
Monterey Jack Cheese and Wasabi Sauce \$10

### **Fish or Shrimp Tacos**

Sautéed Mahi or Shrimps, Shredded Cabbage, Red  
Onion and Cilantro in flour tortillas; Drizzled w/ our  
Fresh Basil-Avocado Sauce; \$9

### **Mini Burgers (3)**

Hamburger, White American Cheese, and Chopped  
Yellow Onion \$7

### **Fish & Chips**

2 pc Beer Battered Cod w/ Garlic Fries \$7.5

### **Popcorn Shrimp**

Lightly Fried; Served w/ Cocktail Sauce \$8.5

### **Tilapia**

Pan Sautéed w/ Homemade Garlic Butter and Green  
Onions \$7.5

### **Sesame Tuna**

Pan Seared Medium Rare w/ a Light Sesame Ginger  
Sauce and Fresh Pineapple \$8.5

### **Salmon**

Pan Sautéed and Oven Baked; Topped w/ Mango Salsa  
\$8.5

### **Catfish**

Pan Seared in Blackening Seasonings; Topped w/  
Lobster Chipotle Aioli \$7.5

**North Bistro or Spinach Salad \$8**

**House or Caesar Salad \$6**

*\*\*Salads may be topped w/ Grilled or Blackened Fish or Shrimp (\$5), or Chicken (\$4)*