



# BRUNCH MENU

## Soups

**Our Famous She Crab**  
cup ~ 5.00 bowl ~ 6.00  
**we've been serving it for 15 years – a must try!**

**Soup of the Day** ~ freshly made ~ ask your server

### **Shrimp & Crawfish Gumbo**

cup ~ 4.75 bowl ~ 5.75

### **French Onion**

cup ~ 3.50 bowl ~ 4.50

traditional style topped  
with bubbly provolone cheese

## Salads

### **Filet Mignon** ~ 12.95

slices of grilled filet mignon on mixed greens  
with grape tomatoes, shredded carrot, cucumber slices,  
mushrooms and green pepper ~ sprinkled with blue  
cheese crumbles and topped with fried onion strips

### **Ahi Tuna** ~ 11.95

sesame encrusted grilled teriyaki tuna on  
mixed greens with grape tomatoes and shredded  
carrot tossed with raspberry vinaigrette and  
sprinkled with dried cranberries and pecans

### **Blackened Salmon Caesar** ~ 11.95

blackened Atlantic salmon on romaine lettuce,  
tossed with Caesar dressing, parmesan  
cheese and our homemade croutons

**substitute Blackened Jumbo Shrimp ~ 10.95**

**Fried Oysters ~ 10.95 ? Fried Gulf Shrimp ~ 8.95**

### **Shrimp Salad Louis** ~ 9.95

**back by popular demand**

chilled jumbo cocktail shrimp on mixed greens  
with grape tomatoes, shredded carrot, cucumber slices,  
mushrooms, green pepper and red onion ~ sprinkled  
with cheddar cheese and served with Louis dressing

### **Warm Grilled Chicken** ~ 9.95

grilled marinated boneless chicken breast  
on mixed greens with grape tomatoes, shredded  
carrot, cucumber slices, mushrooms, green pepper  
and red onion ~ sprinkled with goat cheese

### **Southwestern Chicken Salad** ~ 9.95

tortilla encrusted fried breast of chicken on mixed  
greens with grape tomatoes, jalapenos, green pepper  
and cheddar surrounded by corn tortilla chips ~  
served with fresh salsa & Southwestern ranch dressing

### **Salad Dressings**

Thousand Island • Bleu Cheese • Honey Mustard • Louis  
Balsamic Vinaigrette • Ranch • Raspberry Vinaigrette

## Appetizers

### **Shrimp Cocktail** ~ 8.95

8 jumbo shrimp with cocktail & lemon

### **Crab Cake** ~ 7.95

served with our house Remoulade

### **BBQ Oysters** ~ 9.95

fried oysters tossed in Eric's  
sweet & tangy BBQ sauce

### **PEI Mussels** ~ 8.95

steamed in white wine, garlic, parsley &  
butter and served with toast points

### **Fried Green Tomatoes** ~ 7.95

with Sam's honey mustard

### **Pimento Cheese Fritters** ~ 6.95

served with a sweet tomato jelly

### **Bacon Wrapped Scallops** ~ 8.95

grilled & basted with Jon's teriyaki sauce

### **Baked Mushrooms** ~ 8.95

with crab stuffing and hollandaise on the side

### **Fresh Fried Potato Chips** ~ 7.95

smothered with gorgonzola cream

### **Panneed Chicken Fingers** ~ 7.95

chicken breast strips dipped in egg, rolled in bread  
crumbs and fried – with hollandaise on the side

### **Oysters Royale** ~ 9.95    **Shrimp Royale** ~ 8.95

### **Bay Scallops Royale** ~ 8.95

lightly battered & fried - topped with crumbled  
apple wood smoked bacon & hollandaise

### **Baked Oysters** ~ 9.95    **Baked Shrimp** ~ 8.95

a generous portion ~ baked with garlic  
and crumbled apple wood smoked bacon

## Brunch Sides

**Juices** small ~ 1.25 large ~ 1.95

Orange ? Apple ? Tomato ? V~8

Cranberry ? Grapefruit ? Pineapple

Three Buttermilk Pancakes ~ 2.95

Two Scrambled or Poached Eggs ~ 1.95

## Sides ~ 2.25

Red Beans & Rice ? Fresh Potato Chips

Stone Ground Cheese Grits ? Hushpuppies

Sauteed Vegetables ? Fruit ? Fried Okra

French Fries ? White Rice ? Cole Slaw

Caesar or Mixed Green Salad ~ 3.95

Breakfast Potatoes ~ 2.25 ? English Muffin ~ 1.25  
Apple Wood Smoked Bacon or Sausage Patties ~ 2.95

**Please note that a 20% gratuity may be added to the total check(s) for parties of six or more**



## Brunch Entrees

served with breakfast potatoes or cheese grits & fruit



### **Tenderloin Benedict** ~ 12.95

two poached eggs on an English muffin topped with sliced grilled filet mignon and finished with Hollandaise sauce

### **Crab Cake Benedict** ~ 10.95

our Maryland style crab cakes layered on an English muffin topped with two poached eggs and finished with Hollandaise sauce

### **Traditional Eggs Benedict** ~ 8.95

two English muffin halves layered with Canadian bacon & poached eggs and finished with Hollandaise sauce

### **Lowcountry Shrimp & Grits** ~ 9.50

gulf shrimp sautéed with butter and garlic on a bed of stone ground cheddar cheese grits ladled with a tasso cream sauce

### **Corned Beef Hash & Eggs** ~ 8.95

our home made corned beef hash topped with two poached eggs and finished with Hollandaise sauce ~ served with an English muffin

### **Banana Foster's Crepes** ~ 8.95

two crepes stuffed with a filling of sweet cream cheese and bananas topped with a butter, brown sugar and banana liqueur sauce

### **Fish & Grits** ~ 9.95

fried tilapia fillet on a bed of stone ground cheddar cheese grits topped with fried green tomatoes and finished with a tasso cream sauce

### **Blue Crab Quiche** ~ 9.95

lump blue crab & mixed cheeses baked in a rich egg custard filled crust

### **Specialty Omelet** ~ 8.95

Three fresh eggs with your choice of fillings and toppings

**Choose from these fillings and toppings**  
onion ? cheddar ? bacon ? shrimp ? peppers  
tomatoes ? provolone ? mushrooms ? ham  
creole sauce ? hollandaise sauce

**Egg Beaters add \$1.00**

### **Jon's Big Man's Breakfast** ~ 8.95

three scrambled eggs, three buttermilk pancakes, apple wood smoked bacon and breakfast sausage patties

### **Julia's Little Lady's Breakfast** ~ 6.95

two scrambled eggs, two buttermilk pancakes, apple wood smoked bacon or breakfast sausage patties

## Kid's Specials

For our guests 12 and under

### **Buttermilk Pancakes** ~ 4.50

three buttermilk pancakes, bacon or sausage, breakfast potatoes or cheddar cheese grits & fruit

### **Scrambled Eggs** ~ 4.50

two scrambled eggs, bacon or sausage, breakfast potatoes or cheddar cheese grits & fruit

### **French Toast** ~ 4.50

four cinnamon french toast sticks, bacon or sausage, breakfast potatoes or cheddar cheese grits & fruit

**Due to limited space eggs are only available poached or scrambled**

## Sandwiches

served with your choice of french fries, fresh potato chips or cole slaw

### **Filet Mignon** ~ 11.95

grilled petite filet served open faced on a corn dusted roll with red leaf lettuce and tomato topped with goat cheese and fried onion strips

### **Prime Rib French Dip** ~ 8.95

thin sliced slow roasted prime rib of beef soaked in au jus, stuffed into french bread and topped with melted provolone cheese served with au jus on the side

### **Grilled Pimento Cheese Burger** ~ 8.95

7 oz hand pattied hamburger topped with Eric's melted pimento cheese served open faced on a corn dusted roll with red leaf lettuce and tomato **also available with Swiss, Cheddar, American or Provolone**

### **Beer Battered Tilapia** ~ 8.95

farm raised tilapia, beer battered and fried served open faced on a corn dusted roll with red leaf lettuce, tomato and our own tartar sauce on the side

### **Crab Cake** ~ 8.95

served open faced on a corn dusted roll with red leaf lettuce, tomato and our spicy Remoulade on the side

### **Oyster Po Boy** ~ 9.95    **Shrimp Po Boy** ~ 8.95

lightly battered and fried – served on french bread with red leaf lettuce, tomato and our spicy Remoulade

### **Smoked Turkey BLT** ~ 8.95

thin sliced smoked turkey breast, apple wood smoked bacon, red leaf lettuce & tomato on french bread with mayonnaise on the side

### **Buffalo Chicken** ~ 8.95

fried chicken breast tossed in buffalo wing sauce, topped with apple wood smoked bacon & provolone cheese ~ served open faced on a corn dusted roll with red leaf lettuce and tomato

### **Cajun Veggie Burger** ~ 7.95

vegetables, oat bran and soy seasoned with Cajun spices, formed into a patty and grilled **no trans fat ~ no cholesterol ~ low saturated fat**

**We use Trans Fat Free Cooking Oil for all our Fried Food**