

Beachside Brunch Menu

FEATURES

Azure Crab Cake Benedict 18

Two Poached Eggs | English Muffin | Crab Cakes
Hollandaise Sauce | Hash Browns

Huevos Rancheros Skillet 13

Two Sunny Side Eggs | Tortillas | Refried Beans
Ranchero Sauce | Queso Fresco

Avocado Toast 13

House Cured Salmon | Hass Avocado | Red Onion
Queso Fresco | Toasted Wheat Berry Bread
Two Eggs Any Style

Shores Chicken n' Waffles 17

Maque Choux Waffle | Crispy Fried Chicken Breasts
Creole Spiced Syrup | Crème Fraiche

Lobster & Gruyere Frittata 19

Maine Lobster | Asparagus | Roasted Tomatoes
Gruyere Cheese | Sour Cream | Snipped Chives

Brunch Burger & Fries 16

Ground Short Rib-Brisket Blend | Cheddar Cheese
Hash Browns | Crispy Bacon | Sausage Gravy
Fried Egg | Toasted Brioche

DRINKS

Build Your Own Bloody Mary Bar 8

Choose from: Absolut Peppar, Citron, or Mandarin
Choose from: Zing Zang, Fat & Juicy Chipotle, Clamato,
Chef Patrick's Home Made Bloody Mary Mix, Tomato, or V8 Juice

Each Bloody Mary includes a trip to our Ultimate Bloody Mary Bar
with over 50 Items to customize your Drink

Pitcher of Mimosas 20

A bottle of House Champagne and your choice of juice mixed right in front of you
Choose From: Orange, Cranberry, Grapefruit, Pineapple, Mango, or Guava

BEVERAGES

Fresh Florida Orange or Grapefruit Juice 6

Freshly Brewed Coffee 3.5

Cappuccino or Latte 6

Hot, Iced, or Herbal Tea 3

Espresso/Double Espresso 4/6

Whole, 2%, Skim, or Soy Milk 4

EXTRAS

Biscuits & Sausage Gravy 6

Boar's Head Bacon 5

Sage Sausage Links 5

Sweet Potato Fries 4

Hash Browns 4

Fresh Fruit Cup 4



CULINARY TEAM

Executive Chef **DEVIN GAINOR**

Chef de Cuisine **PATRICK IAN RANSOM**

Sous Chef **QUINTIN NELSON**

Meals for special dietary needs are gladly prepared upon request
An 18% service charge will be added to parties of eight or more

• CONSUMING RAW OR UNDERCOOKED SEAFOOD OR MEATS CAN BE HAZARDOUS TO YOUR HEALTH •