

Beachside Brunch Menu

FEATURES

Azure Crab Cake Benedict 21

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

Huevos Rancheros Skillet 14

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

Avocado Toast 15

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

Shores Chicken n' Waffles 17

Belgium Waffle | Crispy Fried Chicken Breasts
Creole Spiced Syrup | Crème Fraiche

Lobster & Gruyere Frittata 23

Maine Lobster | Asparagus | Roasted Tomatoes
Gruyere Cheese | Sour Cream | Dressed Arugula

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

Your Choice of Three Olives Traditional, Citrus, or Cucumber Lime
Choose from: Zing Zang, Charleston, Clamato, Tomato, or V8
Includes a Tray of Olives, Cheese, Celery, Pepperoni,
Shrimp, and Bacon Strips

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

Crispy Bacon 5

Sage Sausage Links 5

Sweet Potato Fries 4

Hash Browns 4

Fresh Fruit Cup 4



Executive Chef [STEVEN BERNSTEIN](#)
Chef de Cuisine [BRADFORD BRODIE](#)

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 meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*