



## PANCAKES AND FRENCH TOAST

BUTTERMILK PANCAKES 7.95  
FRENCH TOAST 7.95

CHOCOLATE CHIP PANCAKES 8.95  
BLUEBERRY PANCAKES 8.95

## EGGS AND SUCH

served with fresh fruit and home fries

THREE EGGS ANY STYLE\* with link sausage or house smoked applewood bacon 7.95 *gf*  
HAM AND CHEESE OMELET a classic with Virginia ham & swiss cheese 8.95 *gf*  
GARDEN OMELET spinach, tomato, mushroom, caramelized onion, white cheddar cheese 8.95 *gf*  
EGGS BENEDICT\* english muffin, Virginia ham, asparagus, hollandaise 11.95  
CRAB OMELET crab, cherry tomatoes, baby spinach, monterey jack cheese 12.95 *gf*  
CRAB CAKE BENEDICT\* english muffin, lump crab cake, asparagus, hollandaise 14.95  
STEAK AND EGGS\* grilled strip steak, herb butter, crispy onions with two eggs your way 14.95 *gf*  
CALIFORNIA HUEVOS crispy flour tortilla, corn and black bean salsa, tomatoes, avocado, cilantro, white cheddar, fried eggs and ancho ranch 10.95

## RAW BAR *gf*

CHESAPEAKE OYSTERS* 10.95/20.95	LIVE MAINE LOBSTER mkt	CRAB COCKTAIL 16.95
CHINCOTEAGUE SALT OYSTERS* 12.95/24.95	MIDDLE NECK CLAMS* 8.95/14.95	DUNGENESS CRAB mkt
BIG ISLAND OYSTERS* 12.95/25.95	STEAMED SHRIMP 12.95/25.95	SNOW CRAB LEGS 14.95/28.95
OYSTER SAMPLER* 24.95	SHRIMP COCKTAIL 12.95	KING CRAB LEGS 38.95

CHILLED SEAFOOD TOWER\* crab cocktail, ceviche, 3 each shrimp, oysters, clams 38.95  
SNOW CRAB COMBO\* 1 cluster snow crab, 6 mussels, 3 each shrimp, oysters, clams 26.95  
MAINE LOBSTER COMBO\* 1 1/4 lb lobster, 12 mussels, 6 each shrimp, oysters, clams mkt

## MEAT & CHEESE PLATE (CHOOSE 3 OR 5) 15/25

Served with whole seed mustard, black berry jam, crostini

MEATS: prosciutto, saucisson sec salami, capicola

CHEESES: brie, drunken goat, beemster xo gouda, dolce gorgonzola

## SOUP & SALADS add chicken 5.95, steak\* 6.95, shrimp 6.95, calamari 5.95

SHE CRAB SOUP topped with crab meat 5.95/7.95 *gf*  
HOUSE SALAD carrots, tomatoes, cucumber, radish, red onions, lemon herb vinaigrette 7.95 *gf*  
CLASSIC CAESAR romaine, shaved parmesan cheese, croutons, white anchovies 8.95  
BABY ICEBERG WEDGE cherry tomatoes, smoked bacon, red onion, gorgonzola dressing 10.95 *gf*  
ARUGULA & BEET SALAD candied pecans, goat cheese, champagne vinaigrette 9.95 *gf*  
BURRATA SALAD mixed greens, blackberries, prosciutto, balsamic vinaigrette 10.95 *gf*

## SANDWICHES

Served with house cut fries, side salad or fresh fruit

ANGUS BURGER\* 8oz burger, cheddar cheese, lettuce, tomato, onion, brioche bun 10.95  
HARD SHELL BURGER\* smoked bacon, cheddar, fried onions, horseradish aioli 12.95  
CALIFORNIA CLUB turkey, monterey jack, avocado, lettuce, tomato, bacon & shallot aioli 10.95  
FRIED OYSTER PO BOY chipotle aioli, lettuce, tomato 14.95  
CRAB CAKE SANDWICH house tartar sauce, brioche bun 14.95  
BLACKENED TUNA SANDWICH\* pickled carrots, radish, cilantro, jalapeno, cilantro aioli 14.95

## ENTREES

FISH TACOS fried grouper, pickled red cabbage, pickled pineapple, jalapeno, cilantro, chipotle aioli 18.95  
HONEY GARLIC GLAZED SALMON\* beet couscous, apple fennel salad, herb oil 21.95  
FRIED OYSTERS whipped potatoes, sauteed spinach, corn relish, cilantro lime creme 20.95  
BLACKENED MAHI MAHI coconut rice, sautéed spinach, tropical fruit salsa, plantain chip 22.95 *gf*  
GRILLED SHRIMP & SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter 18.95  
PAN SEARED CRAB CAKES roasted corn and sweet potato salad, queso fresco 28.95  
6 OZ FILET MIGNON\* whipped potatoes, asparagus, rosemary demi-glace 24.95 *gf*

*gfo*: gluten free option *gf*: gluten free

\* NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. \*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED.\*

## MOCKTAILS

<b>VIRGIN BLOODY MARY</b> shaken, on the rocks	4
<b>MINI-MOSA</b> orange juice, Sprite, cherry	4
<b>BELLA BELLINI</b> peach puree, Sprite, cherry	4
<b>MIXED BERRY LEMONADE</b> Seasonal berries, lemonade, club soda	4

## BRUNCH BLOODYS

<b>RVA MOONSHINE MARY</b> Belle Isle Moonshine, lemon, olive	8
<b>THE TRIPLE PEPPER</b> Belle Isle honey-habanero moonshine, jalapeno & fresno peppers	8
<b>TWO STEP BLOODY MARY</b> Tito's Vodka, lemon, olive	8
<b>BEACH BLOODY MARIA</b> Lunazul tequila, lime wedge	8
<b>OYSTER SHOOTER</b> Chesapeake Oyster, Vodka, cocktail sauce and lemon wedge	7

## BRUNCH BUBBLES

Served with Simonet Vin Mousseux Blanc de Blanc sparkling wine

<b>BELLINI</b> peach schnapps, peach puree, cherry	6
<b>MIMOSA</b> orange juice, ice	6
<b>GRAPEFRUIT MIMOSA</b> grapefruit juice, ice	6
<b>TEQUILA SUNRISE MIMOSA</b> Lunazul Reposado, orange juice, ice, grenadine	8
<b>MANDARIN CRUSH MIMOSA</b> Absolut Mandarin, orange juice, lime, ice	8
<b>BELLE ISLE STING MIMOSA</b> Belle Isle Honey Habanero, jalapeno, mango puree, ice	8
<b>TROPICAL MIMOSA</b> Myers Dark Rum, Malibu Coconut Rum, pineapple & orange juices, ice	8
<b>BLAZING SADDLES MIMOSA</b> Jim Beam Fire, cranberry & lime juices, vanilla extract, ice	8
<b>COSMOSA</b> Tito's, triple sec, lime, cranberry, sparkling rose	9
<b>PAMA 75</b> Beefeater's Gin, Pama Liqueur, lemon, simple syrup	8
<b>CHAMPAGNE COCKTAIL</b> Copper & Kings Brandy, sugar, angostura bitters, lemon twist	8
<b>THE SEELBACH TALE</b> Eagle Rare bourbon, cointreau, bitters, orange twist	8