



Brunch Menu

SATURDAY & SUNDAY

11 AM – 3 PM

APPETIZERS

CRAWFISH DIP 9

Served with Old Bay tortilla points.

MEXICAN SHRIMP CEVICHE 13

Shrimp, tomato-corn salsa, avocado, fresh citrus, and corn tortilla chips.

CALAMARI 12

Cornmeal fried, with tartar and ranchero sauces.

*HOMBURG PLATTER FOR TWO 50 FOR FOUR 100

Crab Legs, Scallops, Crab Cake, Peel n' Eat Shrimp, Oysters

EGGS & ENTREES

*EGGS YOUR WAY 12

Two eggs cooked to order, served with Applewood-smoked bacon, smoked cheddar cheese grits, and an English muffin.

*STEAK & EGGS 15

Grilled Filet, with two eggs cooked to order, and French fries.

VEGGIE OMELETTE 11

Mushroom, onion, asparagus, tomato, and smoked cheddar cheese, served with fresh fruit and an English muffin.

COUNTRY OMELETTE 13

Canadian bacon, mushroom, onion, and smoked cheddar cheese, served with fresh fruit and an English muffin.

SEAFOOD OMELETTE 13

Shrimp, crab, spinach, and cherry tomato, served with fresh fruit and an English muffin.

*CLASSIC BENEDICT 14

English muffin topped with sautéed spinach, Canadian bacon, and poached eggs, with hollandaise, and served with smoked cheddar cheese grits.

*CRAB CAKE BENEDICT 14

English muffin topped with crab cakes, fried spinach, and poached eggs, with a Cajun tomato cream sauce, and served with smoked cheddar cheese grits.

HUEVOS RANCHEROS 14

Corn tostada topped with bacon, black bean salsa, spinach, fried eggs, ranchero sauce, and cilantro crema, over smoked cheddar cheese grits.

HANGTOWN FRY 14

Cornmeal fried oysters with scrambled eggs, chives, and Applewood-smoked bacon.

FISH & CRISPS 15

Beer-battered cod. Served with French fries, hushpuppies, and slaw.

SHRIMP & GRITS 13

Served with smoked cheddar grits, collard greens, and spicy Tasso-ham gravy.

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 4 / 7

LOBSTER BISQUE 4 / 7

SHUCK WEDGE SALAD 8

Applewood-smoked bacon, cherry tomatoes, red onion, bleu cheese, balsamic reduction, and fried croutons, over a wedge of iceberg lettuce.

ADD: Grilled Salmon 8 Grilled Shrimp 8 Crab Cake 7 Fried Oysters 8 Filet 10

SEAFOOD COBB 12

Chilled shrimp, lump crab meat, Applewood-smoked bacon, cherry tomatoes, cucumber, red onion, and egg, over romaine lettuce.

THE TOWER 18

Chilled Shrimp, lump crab, pico de gallo, avocado, romaine lettuce, spicy honey chipotle dressing, and corn tortilla chips.

*THE TUNA TOWER 19

Ahi Tuna, crab, mango, pineapple, avocado, romaine, sweet citrus soy sauce, Sriracha, and fried flour tortilla straws.

TACOS & SANDWICHES

*BRUNCH BURGER 16

Angus beef topped with smoked cheddar cheese, Applewood-smoked bacon, a fried egg, and two fried oysters. With lettuce, tomato, spicy remoulade, and French fries.

LOBSTER TACOS 19

Beer battered and fried lobster, with pico de gallo, slaw, and a honey chipotle sauce. Served with kettle chips.

TACOS WEY 13

Fried or Grilled Shrimp, black-bean salsa, romaine lettuce, white cheese, and cilantro crema. Served with kettle chips.

TACOS 135 13

Beer-battered Fish, pico de gallo, white cheese, romaine lettuce, and cilantro chimichurri. Served with kettle chips.

TACOS BAJA 13

Fried or Grilled Shrimp, pico de gallo, mango, romaine lettuce, and zesty Baja sauce. Served with kettle chips.

*TACOS RASTA 15

Blackened Ahi Tuna, pineapple salsa, cabbage slaw, and cilantro chimichurri. Served with kettle chips.

LOBSTER ROLL 19

On a butter toasted new England bun, with French fries, hushpuppies, slaw, and tartar.

OYSTER BLT 16

Cornmeal-fried oysters, Applewood-smoked bacon, chipotle tomato jam, arugula, and mayo. Served with French fries.

PO'BOYS

SHRIMP 13 FISH 12 CRAB CAKE 14 OYSTER 15

Lettuce, tomato, tartar sauce, on a toasted hoagie roll. Served with kettle chips.

*ADVISORY: SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.