



Traditional Breakfast 13

Three Fluffy Scrambled Eggs with Home Fries, Apple Wood Smoked Bacon, Fresh Fruit

Crème Brule French Toast 13 Golden Baked Challah Bread soaked in Vanilla Custard, Maple Cream Dollop

Scotch Eggs 8

Hard Boiled Egg Wrapped in Breakfast Sausage Breaded and Golden Fried Drizzled with Chipotle Maple Mayo

Cinnamon Roll 7
House baked topped with Cream Cheese Frosting

Port City Chicken Sandwich 12 Grilled Lemon-Thyme Chicken, Smoked Gouda, Apple Wood Bacon, LTO

Cuban Sandwich 12 Mojo Marinated Pork Loin, Cure 81 Ham, Swiss Cheese, Dill Pickle, Mustard, pressed Cuban Loaf

Shrimp and Grits 22
Carolina Stone Ground Grits, Creole Andouille Gravy, Jumbo Shrimp

Slow Roasted Prime Rib* 24
12 oz. Queen Cut served with Potato Gratin, Horseradish Cream and Au Jus

Surf and Turf 39 8 oz Filet, Broiled 5-6 oz Lobster Tail, Vegetable Medley, Port Demi Drizzled

Stuffed Pork Loin Roulade 22
Spinach, Mushroom and Feta Stuffed, Grain Mustard Cream, Potato Gratin

Twin Lobster Tails 28
Broiled 5-6 oz Cold Water Lobster Tails served over Vegetable Risotto,
Beurre Blanc, Wine Reduction

Pan-Seared Chilean Seabass* 34 Wild Caught, served over Vegetable Risotto, Beurre Blanc, Wine Reduction

Spinach Salad 10
Fresh Spinach, Maytag Blue Cheese, Boiled Egg, Red Onion, Chopped Tomato,
Crumbled Bacon, Warmed Dijon Vinaigrette

Classic Caesar Salad 9
Crisp Romaine, Garlic Crouton, Shaved Parmesan Cheese,
Lemon Anchovy Dressing, Black Pepper

Add: Blackened or Grilled Jumbo Shrimp 6, Sesame Seared Tuna* 6, Grilled Lemon Thyme Chicken 5 Broiled 5-6 oz Lobster Tail 10

* Items marked with an (*) may be cooked to the customers preference. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk for foodborne illness.

Mother's Day Brunch Hours 11am - 5pm