

Welcome



Corey Ave Seafood Festival Menu

Breakfast Available 8 am until 11 am

Omelettes

3 wonderfully fresh eggs, tossed and filled, one at a time. Just the way you'd do it at home (if you could flip em') Served with a slice of one of our breakfast goodies, roasted potatoes & fresh seasonal fruit. \$6.50 plus each filling.

\$.75 each onions, tomatoes, shredded cheese, peppers, mushrooms, spinach

\$1.25 each ham, turkey, chicken, brie, goat cheese, feta

\$2.00 ea shrimp, steak, sausage, bacon

Eggs Benedict

Perfectly poached eggs over a toasted English muffin, with Canadian bacon or ham with homemade fresh hollandaise. Served with roasted potatoes and a lil' fruit. Classic.* \$9.95

Sedona Scramble

Ruthie's favorite. Scrambled eggs, onions, mushrooms, thinly sliced rib eye topped off with an amazing smoky chipotle hollandaise sauce, over roasted potatoes. \$14.95

Bananas Foster French Toast

Fresh bananas, spiced rum, brown sugar & real butter poured over double dipped French toast. \$13.95

Shrimp & Grits

Ruthie's hometown favorite of 5 creole style jumbo shrimp sautéed with Andouille sausage, onions & green peppers in a special sauce, served over cheesy grits with an over easy egg in the middle. \$17.95 (FYI our #1 seller and most reviewed dish)

Available 8 am til closing

Spinach Artichoke Goat Cheese Crepes

One of our original fave's. Fresh tomatoes, artichokes, onion & wilted spinach served with lemon basil sauce & potatoes. \$12.95

Berries & Brie Crepes

Two crepes filled with warm seasonal berries & compote melted into fresh brie and our roasted potatoes. \$12.95

Vegan Hash

Eggplant, zucchini, mushrooms, onions & peppers sautéed with tomatoes and served over a bed of fresh spinach with roasted potatoes. \$12 or "Ruthie Style" with 1 poached egg on top for \$14

Soup, Salads & Appetizers

Available 11 am Until Closing

Lobster Bisque

We are really proud of our lobster bisque. It's traditional, yet complex. It's creamy, yet not too heavy. Drizzled with a sherry reduction. \$8

NEW

Homemade Clam Chowder

Chef Joe's signature traditional clam chowder, made from scratch. \$10.95

Caesar Salad

Entrée sized beautiful Caesar with our house-made dressing topped with our favorite parmesan crisps and herbed croutons. \$10.95

The CHILL salad

Entrée sized seasonal Spring mix, red onions, cucumbers, tomatoes, and our house dressing. \$9.95
(small Chill salad \$6.95)

Firecracker Shrimp

Now back to it's original recipe, Chill's firecracker shrimp is sure to WOW you. Just a little spicy, it's flash fried, savory and full of taste bud delights. \$14.95

French Onion Soup

Our 3 onion completely homemade recipe is topped with homemade croutons and gruyere cheese. Just fantastic. \$8

Black n Blue Fondue

Pan seared bite sized filet tips served with blistered tomatoes and a creamy blue cheese dipping fondue. \$15.95



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Available 11 am until closing during the Seafood Festival

NEW
Mahi Mahi Tropical Salad

Blackened mahi-mahi sits atop this beautiful mixed greens and spinach salad with tomatoes, cucumbers, red onions, berries and pineapple with Nanny's famous outrageously delicious poppyseed dressing. \$13.95

Coconut Crusted Fresh Fish Bites with an Outrageous Key Lime Sauce

Grouper or mahi (depending on availability all weekend) is hand dusted with a seasoned coconut crust, and we fry these beautiful little nuggets and serve them with a bright and awesome Key Lime Sauce. \$11.95

French Dip

Steve's amazing signature roast beef, sliced thin with grilled onions, Swiss cheese and a creamy garlic horseradish aioli on a fresh hoagie roll with a side of au jus and French fries. \$11.95

Shrimp Louie

Such a refreshing salad. Bed of mixed greens & arugula with our original inspired "Louie" sauce, chilled shrimp, guacamole, cherry tomato slices, green onions and a few capers. \$15.95

"Rocky's Bacon Cheeseburger"

This huge half pound of Certified Angus Beef hand made beef patty is char-grilled to order, with sharp cheddar, bacon and served with fries. \$11.95

Mushroom Swiss Burger

Our fabulous Certified Angus Beef 1/2 pound hand made burger grilled to order smothered with sautéed mushrooms and melted swiss cheese. \$11.95

Chicken Caprese Sandwich

Tender chicken breast served open face on a garlic aioli touched Kaiser bun with melted mozzarella cheese, fresh basil, sliced tomatoes, lettuce garlic aioli topped with a balsamic glaze drizzle. \$11.95

Roasted spaghetti squash

This amazing fat/low sugar/low carb dish is spaghetti squash topped with sautéed vegetables in a perfectly seasoned Ratatouille with onions, eggplant, zucchini, a few kalamata olives and our own slow cooked pomodoro sauce. \$12.95

NEW
Char-Grilled Oysters

Freshly shucked oysters topped with fresh grated romano and parmesan, served with our famous key lime dipping sauce. \$8.95 half dozen \$16.95 dozen

NEW
Drunken Mussels Al Diablo

This mildly spicy dish is served over pasta, a HUGE portion of mussels, mildly spicy marinara, flambéed with lemon infused vodka, and comes with dipping bread. It's a show stealer and sure to end up on our new menu! \$18.95 (comes with house salad)

🏆 Fish Tacos (voted best on the beach)

Fresh mahi-mahi is grilled or blackened and served over 2 large flour or corn tortillas with mango salsa, guacamole, cabbage & a zesty chipotle ranch. Served with fries. \$15.95

Salmon atop an Arugula & Guacamole Salad

This amazing salad will make you feel as good as it tastes. Fresh baby arugula is tossed in a simple lemon vinaigrette, topped with cherry tomatoes, a generous scoop of guacamole, red onions and shaved parmesan cheese topped with a 6 ounce pan roasted salmon filet. \$16.95

NEW
Cranberry Waldorf Chicken Salad on a Croissant This tasty waldorf style chicken salad is served on a fresh baked croissant. Simple & delicious. \$8.95

Pizza Margherita Flatbread

Traditional—garlic infused EVOO, thinly sliced tomatoes, shredded mozzarella and fresh whole basil leaves, drizzled with a touch of balsamic glaze. \$9.95

Spaghettini Italiano

This dish stole Ruthie's heart at first bite. Imagine homemade tomato sauce, Italian parsley, Italian rope sausage, garlic, tons of roasted red peppers served over thin pasta!!! Comes with a house salad. \$16.95