



# Spring Brunch Specials

Enjoy our brunch specials on Sundays until 4pm.

**Plain Jane:** Two eggs cooked to your liking & choice of bacon, sausage, or smashed avocado and your choice of homemade buttermilk biscuit or toast. Served with cheesy hashbrown casserole or smoked gouda stoneground grits **\$14**

**Eggs Benedict:** An English muffin piled high with poached eggs, house-made hollandaise, diced tomatoes, and arugula with your choice of topping. Served with breakfast potatoes or smoked gouda stoneground grits

- Florentine** **\$12**
- Canadian Bacon** **\$14**
- Shrimp** **\$15**
- Salmon & Capers** **\$17**
- Crab cakes** **\$18**
- Veggie** (smashed seasoned avocado, asparagus, and wild mushroom blend) **\$16**

**Omelets:** Three-egg omelet served with cheesy hashbrown casserole or smoked gouda stoneground grits and toast or homemade buttermilk biscuit

**Canadian Hole:** blackened shrimp, basil, sundried tomatoes, kalamata olives, feta cheese, baby spinach and drizzled with a balsamic reduction **\$17**

**Kinnakeeter:** cheesy hashbrown casserole, diced ham, green peppers, mushrooms, onions **\$14**

**Coquina Beach:** prosciutto, goat cheese, and a mix of wild mushrooms **\$16**

**The Point:** asparagus, onions, wild mushroom blend, baby spinach, Monterey jack cheese, truffle zest, and drizzled with hollandaise **\$15**

**Sandy Bay:** Swiss cheese, green onions, sauteed sherry wild mushroom blend, lump crabmeat **\$18**

**Lighthouse:** a blend of cream cheese, baby spinach, artichoke hearts, and parmesan cheese **\$14**

add bacon—**\$16** | add crab—**\$19**

**Chicka Chicka SOOOOEY:** Sweet vanilla cream waffle stuffed and baked with two strips of applewood smoked bacon with two pieces of buttermilk fried chicken, two over-medium eggs, drizzled with a homemade fireball maple syrup and dusted with powdered sugar **\$16**

**Froggy Leap:** layered bowl of hashbrown casserole, two biscuits, two over-medium eggs, two slices of bacon and smothered in sausage gravy **\$17**

**Biscuits and Gravy:** house-made Bass Farm sausage gravy with two buttermilk biscuits, served with your choice of breakfast potatoes or smoked gouda stoneground grits **\$14**

**Avocado Toast:** Whole wheat toast with seasoned smashed avocado, our home-made pico de gallo and arugula **\$12**  
 add poached eggs **\$14**  
 add bacon or sausage **\$15**  
 Add sauteed lump crabmeat and grilled wild mushroom blend **\$19**

**Blueberry French Toast Casserole:** traditional baked French toast casserole with blueberries and drizzled with homemade cream cheese frosting. Served with bacon or sausage **\$14**

**Shrimp and Grits:** sauteed shrimp, green and red peppers, onions, andouille sausage in a sherry Cajun cream sauce on smoked gouda stoneground grits with garlic bread **\$18**

**Seafood Enchilada:** shrimp, crabmeat, & scallops sauteed with veggies in a flour tortilla; baked. Topped with a sherry cream sauce & cheese. **\$20**

**Tacos:** all served “roll your own” style with shredded lettuce, cheddar-jack cheese, pico de gallo, flour tortillas, rice & beans, and a side of sour cream.

- Blackened mahi\*** **\$16**
- Cannonball shrimp** **\$15**
- Blackened tuna\*** **\$16**
- Chicken\*** **\$14**

\*served with a side of boom boom sauce

**Huevos Rancheros:** house-made corn tostada crisp, chorizo sausage, black beans, fire roasted corn, smashed seasoned avocado, two poached eggs, cheddar-jack cheese, pico de gallo and drizzled with cilantro lime sour cream **\$17**

## — From the Bar: —

**Traditional Mimosa:** traditional with prosecco and orange juice with orange slice **\$10**

**French Mimosa:** prosecco with Chambord **\$12**

**Grand Mimosa:** prosecco and orange juice with a Grand Marnier float **\$12**

**Mimosa Pitcher:** bottle of prosecco and a carafe of orange juice **\$38**

**Orange Crush:** Stolichnizka vodka, Grand Marnier, fresh-squeezed orange juice, topped with Sprite **\$12**

**Froggy Relaxer:** Tito's vodka, Malibu Rum, DeKuyper Peach Schnapps, orange juice, pineapple juice, and cranberry juice **\$12**

**Island Vibes:** Stolichnizka vodka, Malibu rum, Chambord raspberry liqueur, pineapple juice and a prosecco float **\$13**

**Hopping Paloma:** Hornito's Tequila, fresh ruby red grapefruit, fresh squeezed lime juice, grapefruit bitters and grapefruit simple syrup in a salted rim Collins Glass **\$12**