



Mother's Day Brunch

Sunday, May 10, 2026 - Served from 10am-3pm

Island Favorites

Traditional Eggs Benedict | 20

Delicately poached farm eggs and premium Canadian bacon layered over a toasted English muffin, finished with a velvety hollandaise. Accompanied by a selection of fresh seasonal fruit.

Brioche French Toast | 18

Golden griddled brioche, soaked in a fragrant vanilla bean and cinnamon custard. Finished with a dusting of powdered sugar, billowy whipped cream, and fresh fruit.

Jumbo Lump Crab Cake Benedict | 28

A refined coastal indulgence featuring golden-seared jumbo lump crab cakes and vine-ripened tomato atop a toasted English muffin. Crowned with poached eggs and luxurious hollandaise, served with fresh seasonal fruit.

Huevos Rancheros | 24

A vibrant interpretation of a classic—crispy flour tortilla layered with chorizo and black beans, topped with sunny fried eggs, house-crafted ranchero sauce, queso fresco, crema, and fresh green onions.

Avocado Toast | 22

Hand-crushed avocado and ripe tomato atop toasted brioche, finished with two farm-fresh sunny-side eggs. Served with fresh seasonal fruit.

Steak & Eggs | 30

Grilled 6oz flat iron sirloin, finished with aromatic Provençal herb butter, paired with two eggs prepared to your liking. Served with sliced tomato and seasonal fruit.

Shrimp & Grits | 26

Succulent Gulf shrimp sautéed in a rich barbecue butter with white wine, garlic, and fresh herbs, accompanied by Andouille sausage. Served over creamy smoked Gouda grits.

Beachside Refreshments

Bottomless Champagne Mimosas | 25 per person

Endless pours of chilled champagne brightened with fresh-squeezed orange juice—an effortlessly elegant indulgence to elevate your Easter brunch experience. | **9 by the glass**

Frozen Bellini | 16

A refreshing blend of ripe peach purée and sparkling wine, frozen to a smooth, velvety finish—light, luminous, and perfectly suited for a sun-drenched coastal brunch.

Signature Bloody Mary | 18

A bold, house-crafted Bloody Mary featuring a savory blend of ripe tomato, spice, and citrus, finished with premium vodka. Garnished with crisp applewood-smoked bacon, chilled Gulf shrimp, and a brined pickle spear for a decadent, brunch-worthy indulgence.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*