

RIVERWALK SUNDAY BRUNCH
AVAILABLE 10:30 A.M.-2:00 P.M.

Chicken & Waffles "Du Monde"

Belgian Waffle, Fried Corn Flake Crusted Chicken Breast, Plantain Syrup, Mocha Butter & Powdered Sugar 13.75

Quiche of the Day

With Vine Ripened Tomato & Frisee-Arugula Salad Tossed with Lemon Vinaigrette 13.50

Lobster Benedict

Two Poached Eggs on English Muffins with Maine Lobster & Chipotle Hollandaise, served with Riverwalk Potatoes and Fresh Fruit-13.95

Huevos Rancheros

Two Eggs Over Easy Over Crispy Tortillas with Black Beans, Served with Riverwalk Potatoes and Fresh Fruit, Garnished with Pico De Gallo, Guacamole & Sour Cream-12.50

Monte Cristo

Ham, Roasted Turkey and Melted Swiss Cheese Between Two Pieces of Double Thick French Toast, Served with Riverwalk Potatoes, Fresh Fruit, Powdered Sugar & Maple Syrup-11.95

Omelette of the Day

Chefs Creation with Seasonal Ingredients
Garnished with Frisee Lettuce & Fresh Fruit-11.95

OYSTERS

BLUE POINTS- large grade oyster from the Long Island Sound-(6) 16.50 A

APALACHICOLA-Hand Selected Oyster That Undergoes Natural Process
Resulting in a Safer Oyster (6) 16.50

DRINK SPECIALS

Bucket O" Bubbly for Two \$20.00


1/2 Bottle Piper Champagne and a carafe of Orange Juice

Sangria

Sangria glass \$7.95 Sangria pitcher \$23.95

Red wine infused with blackberry brandy and orange liquor.
Garnished with fresh fruit



Working together with  to provide our guests with locally farmed fish and produce. There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of illness from raw oyster and should eat oysters full cooked. Consumption of raw or undercooked animal products can put you at a greater risk of illness. An 18% Gratuity will be added to parties of 6 or more.