

BRUNCH

EVERY SUNDAY FROM
10:00AM TO 12:30PM



Three complimentary mimosas with purchase of
brunch entree, four if you say please 😊

SUNRISE SUDS



Bubbles

Peach Belini \$13

Made with Ruffino Prosecco

Pear Belini \$13

Made with Ruffino Prosecco

Lychee Belini \$13

Made with Ruffino Prosecco Rose

Watermelon Belini \$13

Made with Ruffino Prosecco Rose



Cocktails

Titos Bloody Mary \$12

Made with Filthy Bloody Mix



Espresso Martini \$13

House brewed espresso, vodka, & Kahlua shaken to perfection.

Beachside Buzz \$15

Patron Cafe boasting a rich coffee flavor paired with a dash of chocolate bitters and poured over a creamy coconut cube. Finished with a caramel drizzle and a coffee bean garnish.

Banana Bread Old Fashioned \$18

A delicious spin on a traditional favorite. This cocktail features the smoke & vanilla notes of Basil Hayden Toast Bourbon, our house-made banana brown sugar simple syrup, black walnut and chocolate bitters, finished with a dash of cinnamon and banana chips.

***20% GRATUITY ADDED TO GROUPS OF 8 OR MORE**

BRUNCH

Omelets

All served with a side of savory potatoes or grits, and your choice of biscuit or toast. Egg whites available upon request \$2.00

Donna's Tomato Basil Omelet

Diced tomatoes, fresh basil, and mozzarella cheese. \$13.99

Captain Rich's Meat Lovers Omelet

Bacon, ham, and sausage topped with jack cheddar cheese. \$16.99

Master Chief's Omelet

Crab cakes, onions, peppers, and jack cheddar cheese finished with blackened shrimp and hollandaise sauce. \$17.99

Chef Specialties



Hot Honey Chicken and Waffles

Fried chicken tenders drizzled with hot honey sauce on a bed of golden waffles. Served with savory potatoes and fruit salsa. \$15.99

Bananas Foster French Toast

Traditional French toast dressed in a decadent bananas foster sauce. Served with fruit salsa. \$15.99

Breakfast BLT

Griddled rye bread stuffed with crispy bacon slices, lettuce, tomato, garlic aioli, with an over medium fried egg. Served with savory potatoes and fruit salsa. \$14.99

First Mate's Feast

Three fried eggs, ham, sausage, bacon, and savory potatoes. \$16.99

Shrimp & Grits

Blackened shrimp served over stone ground grits, topped with Andouille sausage gravy and a sunny side up egg. \$16.99

Biscuits -n- Gravy

Buttermilk biscuits smothered with white sausage gravy, served with savory potatoes and scrambled eggs. \$13.99

Sunrise Bowls



Steak & Eggs Bowl

Savory potatoes topped with tender skirt steak, two fried eggs, drizzled with hollandaise sauce, paprika and pico de gallo. \$16.99

Southwest Bowl

Savory potatoes, scrambled eggs, black beans, pepper jack cheese, pico de gallo, avocado, and cilantro. Served with sour cream. \$14.99

Cajun Breakfast Bowl

Savory potatoes covered with scrambled eggs, sausage, bacon, jack cheddar cheese, Andouille sausage gravy, and green onions. \$13.99

Sides

Bacon or Sausage 4.99

Potato Cakes 4.99

Biscuit & Gravy 4.99

Savory Potatoes 3.99

Grits 4.99

Toast 2.99

Fruit Salsa

-Individual 1.99

-To Share 3.99

Kids Meals

10 and younger

Kids Egg Breakfast

Two eggs, bacon, savory potatoes, and fruit salsa. \$7.99

Fillup's French Toast

Two slices of batter dipped bread dusted with powdered sugar, served with maple syrup and fruit salsa. \$7.99

Wittle Waffles

Served with maple syrup, bacon, and fruit salsa. \$7.99

Outdoor dining carries inherent risks due to weather, birds, and other natural elements. We are not responsible for foreign objects introduced into food after it is delivered. Please do not feed the birds!!