

BREAKFAST - BRUNCH

7am Everyday

EGGS+MEAT+POTATOES

Meat

Bacon, Sausage, Burger Patty

(2) Farm Fresh Eggs. 5.79

(3) Farm Fresh Eggs. 6.69

HASH

House-made Corned Beef Hash
+ Farm Fresh Eggs. 8.69

OMELETTES

Choice of Omelettes 7.69
served with Potatoes and Toast

Three Cheese

Mozzarella, Provolone, Swiss.

Denver

Ham, Tillamook Cheddar,
Local Tomatoes, Bell Peppers & Onions.

Greek

Spinach, Feta, Kalamata Olives,
Local Tomato, Pepperocini, Oregano.

Italian

Cappicola, Ham, Mozzarella, Salami.

Vegetarian

Local Seasonal
Vegetables When Available.

SEAFOOD BAR

Lobster Roll

Served with Fries, Coleslaw & Pickles. 15.49

Peel and Eat Shrimp

¼ lb. 4.79 • ½ lb. 6.79

Oysters On the Half Shell

Blackboard Pricing

Florida Steamed Clams 9.49

MASHED UP

Steak & Eggs

12oz. Certified Angus Beef Ribeye
Eggs + Potatoes. 15.89

Jalapeño Cheddar Drop Biscuits

Homemade Sausage Gravy. 6.89

Chicken and Waffles 7.59

Hangover Burger

Patty with Fried Hebrew National Bologna,
Sunny-Side Up Egg, Cheese, SMACK Sauce.
Fries, Coleslaw and Pickles. 8.49

French Toast + Eggs 6.79

BLAT

Bacon, lettuce, local tomatoes, Avocado,
Swiss cheese, SMACK sauce. 7.69

Club Sandwich

Roasted Turkey, Sweet Ham, Bacon, Swiss,
Local Tomato, Lettuce, SMACK sauce. 7.39

Local Smoked Salmon

Toast Points, Chef's Dressing 8.89

Bloody Mary, Mimosa or Rosé Wine \$4