

# BRUNCH

## SOUP & SALADS

### HEIRLOOM TOMATO & BASIL SOUP \$12

Butter-Braised Heirloom Tomato, Garden Basil Crema,  
Crispy Croutons

### BABY ICEBERG WEDGE \$12

Iceberg Lettuce, Vine Ripened Tomato, Bacon Lardons,  
Red Onion, Chives, Creamy Blue Cheese Dressing

### ROMAINE SALAD \$11

Romaine Lettuce, Shaved Fennel, Green Apple,  
Manchego Cheese, Lemon Vinaigrette

### SALAD FRISÉE \$13

Frisée Lettuce, Kale, Bacon, Avocado, Poached Egg,  
Grilled Crostini, Sherry Shallot Vinaigrette

### SALAD ADD-ONS

STRIP STEAK \$14 | GRILLED GULF SHRIMP \$9

FRIED OYSTER \$7 | GRILLED CHICKEN \$8

GULF FISH \$13 | SEARED TUNA \$13

## SHAREABLES

### FRIED HONEY GOAT CHEESE \$12

Herb Crusted, Tomato Bacon Jam, Celery Salad

### BACON & SHRIMP STUFFED JALAPEÑO \$14

Jalapeño Pepper, Gulf Shrimp, Seasoned Cream  
Cheese, Bacon, Cilantro Lime Crema

### CRISPY GULF FISH BITES \$13

Cajun Citrus Aioli, Charred Lemon

### CREAMY WHIPPED FETA \$12

Whipped Feta Dip, Pistachio, Spiced Olive Oil,  
Grilled Ciabatta

### SWEET TEA CHICKEN TENDERS \$12

Sweet Tea Brined Fried Chicken Tenders,  
Pickled Watermelon, Feta Cheese, Hot Honey Mustard

### CHILI LIME TUNA NACHOS\* \$14

Fresh Seared Tuna, Wonton Chips, Fresh Avocado,  
Seaweed Salad, Eel Sauce, Green Onions,  
Japanese Crab Salad

## OYSTERS

### RAW BAR

### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Hot Sauce, Lemon,  
Seasoned Saltines

### CHAR-BROILED HALF DOZEN OYSTERS\* \$14

### CHOICE OF:

CHIPOTLE BOURBON SPICED BROWN SUGAR

FRESH GARLIC BUTTER & PARMESAN

SHERRY SHALLOT & CITRUS GREMOLATA

### FRIED OYSTER BASKET\* \$14

Citrus Capers Tartar Sauce, Warm French Bread,  
Charred Lemon

# Foodcraft

fresh. local. delicious.

## BRUNCH ENTREES

### AVOCADO & TOAST\* \$17

Smashed Avocado, Roasted Tomato,  
Two Poached Eggs, Local Field Greens,  
Shaved Radish, Farmers Cheese

### BANANA BREAD FRENCH TOAST\* \$15

House Made Banana Bread, Sliced Bananas, Pecans,  
Bourbon-Maple Syrup

### LOADED HASH\* \$17

Two Poached Eggs, Seasoned Home Fries, Pork Belly,  
Smoked Sausage, Peppers, Onions, Cheddar Cheese,  
Chipotle Aioli & Cilantro Cream

### BIG BEACH BREAKFAST\* \$16

Three Eggs Your Way, Bacon or Sausage, Choice of Fries or  
House Salad

### EGGS BENEDICT\*

Fun Twist on a Classic! Served with Choice of One Side:

**Crab Cake** | Spinach, Hot Sauce Hollandaise, English Muffin \$24

**Hot Honey Chicken** | Canadian Bacon, Buttermilk Biscuit \$20

**Steak & Eggs** | Grilled NY Strip, Tomato Bacon Jam,  
English Muffin \$22

### STEAK AND FRIES \$28

Grilled Strip Steak, Herbed French Fries, Frisée Salad,  
Sherry Shallot Vinaigrette

### GULF SHRIMP BURGER \$16

Shrimp Burger, Frisée Lettuce, Roasted Tomato, Tarragon Cajun  
Aioli, Brioche Bun, Served with Fries or Side Salad

### GRILLED GROUPEL SANDWICH \$17

Grilled Gulf Grouper, Alabama Hot Slaw, Crispy Onion,  
French Bread, Lemon, Served with Fries or Side Salad

### CLUB SANDWICH \$16

Grilled Chicken, Smoked Bacon, Fried Egg,  
Sundried Tomato Pesto Mayo, Tomato, Kale,  
Grilled Multi Grain Bread, Served with Fries or  
Side Salad

### GULF CRAB CAKE \$24

Gulf Crab Cakes, Fried Green Tomato, Asparagus,  
Tomato Bacon Jam

### LODGE BRUNCH BURGER \$17

Double Smashed Patties, Bacon, Fried Egg, Avocado, Tomato  
Bacon Jam, Brioche Bun, Served with Fries or Side Salad

### SEARED SCALLOPS \$28

Seared Jumbo Scallops, English Peas, King Trumpet Mushrooms,  
Heart of Palm, Brown Butter Cream

If you have any concerns regarding food allergies, please alert your server  
prior to ordering.

\*This item may contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.



