



# Half Shell oyster house

## Brunch Menu

Brunch served every Sunday from 11 a.m. to 2 p.m.

### Drink Specials

#### Half Shell Mary 4

*New Amsterdam vodka, infused with celery, olives, cherry tomatoes, bell peppers, garlic, onions and jalapeños for 1 week, then mixed with Zing Zang Bloody Mary mix.*

#### Poinsettia 3

*A local brunch favorite made with champagne and cranberry juice.*

#### Mimosa 3

*The classic brunch drink made with champagne and orange juice.*

### Brunch Selections

All brunch entrées are served with your choice of side item.

#### Crab Cakes Half Shell 14



*Twin fried crab cakes topped with poached eggs, then covered with Half Shell sauce made of Alfredo sauce, sun-dried tomatoes, capers, and artichoke hearts.*

#### Bananas Foster French Toast 11



*French toast made from scratch, stuffed with vanilla cream cheese and paneed golden brown. Then topped with homemade Bananas Foster topping.*

#### Eggs Benedict 11



*Half Shell's version of this brunch classic. English muffin halves served with Canadian bacon, grilled tomatoes, and poached eggs topped with Hollandaise.*

#### Shrimp & Grit Benedict 14



*Seared cheddar cheese grit cakes topped with two poached eggs and smothered in a smoky bacon cream sauce with Gulf shrimp, topped with chopped bacon, diced tomatoes, chives, and Parmesan cheese.*

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.