

Join us for a Brunch made with Love

on Sunday, May 11, 2025 | 10:30am - 2pm

All brunch items are accompanied by home fries

Brunch Classics

Scrambled Eggs | 16

Three eggs with your choice of bacon or sausage and toast.

Steak and Eggs | 21

Grilled 6oz Sirloin with two scrambled eggs and served with white toast.

Eggs Benedict | 18

Poached eggs and Canadian bacon on a toasted English muffin with hollandaise.

Crab Cake Benedict | 21

Poached eggs and two 3-oz crab cakes on a toasted English muffin with hollandaise.

Pomodoro Benedict | 17

Poached eggs, sliced tomato, asparagus, and parmesan cheese on a toasted English muffin with hollandaise.

Pancakes | 15

Pancakes (3) topped with whipped cream and strawberries served with 2 scrambled eggs and your choice of bacon or sausage.

Shrimp and Grit | 18

Slow cooked Southern grits with five sautéed shrimp, mixed cheese, bacon and a shrimp bisque sauce. (no home fries)

Biscuits and Gravy | 16

2 biscuits topped with our country style gravy. Served with your choice of bacon or sausage and 2 scrambled eggs.

Breakfast Burrito | 16

Flour tortilla stuff with scrambled eggs, home fries, & mixed cheese. You can choose to add bacon or sausage at no extra cost. Add both bacon and sausage for \$2.

Appetizers

Southwestern Egg rolls | 16

Cajun chicken, corn, Pico de gallo, and mixed cheese wrapped in a wonton and flash fried. Served with Santa Fe sour cream.

Crab and Spinach Dip | 14

A creamy blend of crab, spinach, mozzarella, parmesan, and cream cheese, served with tortilla chips.

Mini Crab Cakes | 20

Three mini cakes served with herb aioli and Cajun remoulade.

Peel & Eat Shrimp (GF) 1/2Lb | 11

Seasoned, steamed and served with drawn butter.

Entrees

(Served with a choice of starch and mixed sautéed vegetables.)

BBQ Ribs (GF) Full Rack | 33

Half Rack | 20

St. Louis style baby back ribs, dry rubbed, slow roasted, and brushed with BBQ sauce.

Crab Cake Platter | 40

Two broiled jumbo lump crab cakes, topped with roasted red pepper cream sauce.

Glazed Salmon (GF) | 34

Fresh grilled salmon coated with a sweet honey and red wine glaze, topped with a cucumber bell pepper relish.

Blackened Alfredo | 17

(not served with sides)

Penne pasta tossed with Santa Fe alfredo sauce, pico de gallo, and parmesan cheese.

Add Ons:

Grilled Chicken | 5

Portabella | 3

Shrimp | 6

*Steak | 10

Soups & Salads

Maryland Crab Soup | 11

Traditional tomato-based soup loaded with crab, celery onion, corn and just the right amount of spice.

House Salad Small | 7

Large | 14

Mixed greens, tomatoes, croutons, cucumbers, carrots, corn, and red onions tossed in buttermilk ranch dressing.

Caesar Salad Small | 7

Large | 14

Romaine lettuce, parmesan cheese, and croutons tossed in our Caesar dressing.

Salad Add-ons:

Grilled chicken or chicken tenders | 7

Shrimp | 9 *Grilled steak | 12

Salmon | 11

Sandwiches

All sandwiches are served with French fries.

Crab Cake Sandwich | 20

Jumbo lump crab cake(6oz) broiled until golden brown and served on a toasted bun with mixed greens and tomato and your choice of cocktail or tartar sauce.

Reuben | 17

Thinly sliced corned beef, sauerkraut, melted Swiss cheese, and thousand island spread on toasted rye bread.

Chicken Club | 17

Chicken breast fried or grilled, bacon lettuce, tomato, avocado, Cajun remoulade served on a toasted bun.

*Riverside Burger | 17

Half pound angus hamburger with double cheddar, bacon, spicy BBQ, lettuce, tomato and onion.



In order to serve you effectively, there are no substitutions to the menu

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

*These items may be cooked to temperature. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

20% gratuity may be added to parties 7 or more.