Sunday Brunch Available 10am to 2pm

Appetizers

Peel & Eat Shrimp* Chilled, served with cocktail sauce, 1/2 lb **$17**

Hushpuppies Basket (7) House-made, fried to perfection served with remoulade **$9**

Crab Cakes *(2) Lump crab meat cakes, served with remoulade **$26**

White Cheddar Cheese Curds Breaded White Cheddar cheese curds fried golden, served plain or tossed in buffalo, with our house-made Ranch **$9**

Fried Chicken Tenders * (3) Plain or buffalo glazed served with house-made Ranch or Honey Mustard **$15**

Brunch *Adult entrees include fresh fruit and breakfast potatoes*

Eggs Benedict *English muffin, poached egg, Canadian bacon and Hollandaise sauce **$18**

Country Benedict* Biscuit topped with fried chicken, poached egg and country sausage gravy **$18**

Full Moon Breakfast Bowl* Breakfast potatoes, 2 scrambled eggs with Cheddar Jack cheese, sausage, Canadian bacon & Applewood bacon garnished with pico **$15**

Shrimp & Grits *(8) Grilled shrimp and diced Andouille sausage over creamy White Cheddar grits, with a rich Spanish sauce made of tomato, green peppers, onions, garlic and spinach **$24**

Pancakes (2) Served with whipped honey butter and syrup **$8**

Avocado & Tomato Omelette* Topped with Cheddar Jack cheese **$12** Add shrimp **$6** Add bacon **$3**

Bacon Spinach Omelette* Topped with white Cheddar **$16** *

Biscuits & Gravy 3 Biscuits served with country sausage gravy **$11**

2, 2 & 2 *Two pancakes, two scrambled eggs and two pieces of Applewood bacon **$16**

Avocado Toast Wheat bread toasted & topped with fresh mashed avocado, jalapeno bacon jam, sliced tomato and a fried egg, garnished with pickled red onions **$14**

Kahlua & Cream French Toast* Thick sliced Challah soaked in custard made from eggs, cream and Kahlua coffee liqueur, topped with whipped cream **$15**

A la Carte

Poached Eggs* (2) **$5**	Scrambled Eggs* **(2) $5**	Hollandaise **$2**	Country Sausage Gravy **$4**	Side Pancake **$5**
Biscuits (2) **$4**	Toast **$2**	Cheese Grits **$5**	Full Moon Potatoes **$5**	Grilled Shrimp **$10**
Applewood Bacon (3) **$6**	Canadian Bacon (3) **$6**	Tomatoes **$5**	Fruit Cup **$5**	Sliced Tomatoes **$5**

Salads

*Add protein to your salad for **$10** each: fried or grilled shrimp, grilled or blackened Mahi-Mahi, salmon or Chicken, add for **$6** scoop of homemade tuna salad*

House Salad Mixed greens topped with cherry tomatoes, cucumbers, red onion and Cheddar Jack cheese **$5** Side • **$10** Large

Grilled Shrimp Panzanella Salad* Grilled shrimp (6) on a blend of seasonal tomatoes, cucumbers, red onion, grilled sourdough cubes, capers, Mozzarella, fresh basil and oregano tossed in a Smokey Dijon Vinaigrette **$19**

Simply Delicious Tuna Salad * White Albacore Tuna folded with celery, diced red onion, sweet pickle relish and zesty dill mayonnaise served on a bed of mixed greens with tomatoes and cucumbers. **$15**

Housemade Dressings: Ranch • Honey Mustard • Smokey Avocado Ranch •Gorgonzola Honey • Smokey Dijon Vinaigrette

Extra Dressing add $.50

Sunday Brunch Available 10am to 2pm

Signature Items

Fried Catfish or Fried Shrimp Basket* Served with French fries, (2) hushpuppies, tartar sauce and coleslaw garnish **$23**

Tacos* Two flour or corn tortillas with your choice of blackened or grilled Mahi-Mahi or chicken, fried or grilled shrimp. Red and green cabbage, Pineapple-Mango salsa, Cheddar Jack cheese, Smokey Avocado Ranch, sour cream and guacamole served with a side of black beans and Turmeric rice **$18*** • Add a Taco for **$8**

Sandwiches

Served with choice of side. Add for $2 each: American • Pepper Jack • Cheddar Jack • Gorgonzola White Cheddar • Grilled Onions. Add for $3 each: Applewood Bacon • Avocado

Over the Moon Smashed Burger* Smashed double Black Angus patties with lettuce, tomato, pickles and red onion on a brioche bun **$15**

Good Ol' Shrimp Po'Boy* Fried and served on a baguette with lettuce, tomato, red onion and Cajun remoulade sauce on the side **$17**

Rock Harbor Chicken Sandwich* Fried chicken breast on a brioche bun with lettuce, tomato, red onion, bacon and house-made Honey Mustard on the side **$16**

Entrees

Served with choice of side, substitute side salad for $3

Coconut Shrimp Platter (8) Hand breaded jumbo shrimp, house sauce with black beans and Tumeric rice **$26**

Mahi-Mahi* Grilled or blackened served on a bed of Turmeric rice with Cajun remoulade sauce **$23**

Jerk Chicken* Two chicken breasts marinated in jerk spices and citrus, grilled over black beans and rice with grilled pineapple salsa **$25**

Sides $5

3 Cheese Mac & Cheese
Sweet Potato Fries
French Fries
Tumeric Rice
Black Beans & Rice
Seasonal Fresh Fruit
White Cheddar Cheese Grits
Steamed Broccoli
Rice Pilaf
Coleslaw
Sliced Tomatoes
Southern Succotash **$6**

Kids Menu **(10 and under ONLY)**

1 pancake, 1 scrambled egg, and 1 bacon **$8**
Grilled cheese & French fries **$7**
Mac & Cheese **$6**
Fried or grilled shrimp & French fries **$9**
Burger & French fries **$8**
Chicken tenders & French fries **$9**

Beverages **$3.35** Free refills of coffee, iced tea and soda

Coffee - Regular & Decaf •Tea - Sweet & Unsweet Tea •Coke • Diet Coke • Sprite • Dr. Pepper • Lemonade
Hot Tea • Hot Chocolate · Milk Juice - Orange • Grapefruit • Cranberry • Pineapple

Desserts

Key Lime Pie **$7**
Cumberland Mud Pie **$9**

Mimosas traditional $9/flavor $11

Enjoy our traditional house Mimosa or choose one of the following flavors:
Blackberry, Watermelon, Peach, Mango, Blueberry, Black Cherry, Strawberry, Passion Fruit

*Gratuity may be added to groups of 6 or more. Only up to 6 separate checks per large group. A Tennessee State Tax of 15% will be added to all wine and liquor purchases. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have a medical condition or allergies. Please inform your server of any food allergies*