SHIPP'S HARBOUR GRILL

LOCAL SEAFOOD AND ISLAND FARE

SUNDAY BRUNCH

BLOODY MARY BAR

15 Mixes To Choose From & Assorted Garnish

$4 House $5 Call $6 Premium

Champagne or Mimosa w/ Fresh Squeezed OJ $5

STARTERS

Crab Bisque
Rich Cream, Sherry, Jumbo Lump Crab

Seafood Gumbo
Shrimp, Okra, Rice, Louisiana Roux

Turtle Soup
Nola Traditional Soup, Sherry

Smoked Tuna Dip
Ahi Tuna Smoked In House, Seasonings, Crackers

Pimento Cheese Fritters
Pimento Cheese Made In House, Panko, Sweet Hot Mustard Sauce

Pepper Fried Shrimp
Gulf Shrimp, Panko, Texas Pete's Butter, Three Pepper Glace,
Blue Cheese Crumbles

Creole Oysters
Baked Oysters, Tasso, Cream Cheese, Lemon Butter Sauce

Apple Pecan Salad
Mixed Greens, Apples, Creole Pecans, Cinnamon Dressing,
Blue Cheese Crumbles

Ben's Tuna
Ahi Tuna (Rare), Wasabi Mayo, Spicy Mayo,
Love Butter, Microgreens

Strawberries With Grand Marnier Sabayon
Strawberries, French Grand Marnier Whipped Cream

Entrees

Coconut Grouper
Fresh Grouper, Panko, Coconut Butter, Coconut, Mash & Green Beans

Blackened Mahi
Mahi-Mahi, Blackening Seasoning, Gorgonzola Cream, Jumbo Lump Carb, Mash & Green Beans

Black Sesame Tuna
Ahi Tuna, Black Sesame Seeds, Sesame Soy Reduction

****Steak And Eggs**
Eight Ounce Filet, Two Poached Eggs, Hollandaise, Gouda Grits, Bacon

OBA Surfin' Eggs
Poached Eggs, Fries Green Tomatoes, Goat Cheese, Béarnaise, Toasted Baguette, Arugula, Black Pepper Vinaigrette

Mexican Omelette
Three Egg Omelette, Jalapeños, Tomato Salsa, Guacamole

***Crab & Brie Omelette**
Jumbo Lump Crab, Brie Cheese, Champagne Butter

Eggs France
Poached Eggs, English Muffin, Spinach, Brie, Tomatoes, Hollandaise

Southern French Toast
Southern Comfort Soaked French Bread, Raisins, Pecans, Sweet Tempura Fried, Orange Glaze, Citrus Salsa

Asparagus Quesadilla
White Cheese, Grilled Asparagus, Tomato Jam, Three Pepper Glace, Sour Cream, Black Beans, Cole Slaw

Crab & Brie Quesadilla
Jumbo Lump Crab, Brie Cheese, Apple Glaze, Black Beans, Cole Slaw

Blackened Duck
Duck Breast, Blackening Seasoning, Pecan Praline Sauce, Mash & Green Beans

Fried Shrimp
Eight Fried Shrimp, Hushpuppies, Fries

Island Eggplant
Eggplant, Panko, Marinara, Provolone, Jumbo Lump Crab, Hollandaise, Side Of Gouda Grits & Bacon

Chicken Florentine
Butterflied Chicken Breast, Spinach, Brie, Artichokes, Mash & Green Beans

Desserts

Key Lime Pie - Creme Brûlée - *Coconut Cake -Dessert Of The Day

$18.95 per person for three course brunch
*$2 additional charge for this item
**$4 additional charge for this item