**Bites**

- Blackened Blue Crab Claws.........................9
- Lobster Deviled Eggs.................................12
- Shrimp Cocktail........................................16
- Chilled Lobster Rolls.................................18

**Seafood Platters**

Served with Cocktail Sauce, Old Bay Fried Saltine Crackers

- Petite.........................................................39
  4 jumbo shrimp, trout rillette, blackened crab claws, 2 petite lump crab cakes
- Grand.......................................................76
  8 jumbo shrimp, trout rillette, blackened crab claws, 4 petite lump crab cakes, 1/2lb snow crab legs

**Extras**

- Baby Gem Salad........................................13
  watermelon radish, shaved fennel, petit basque, creamy dill dressing
- Applewood Smoked Bacon...........................7
- Breakfast Sausage......................................6
- “Sassed Brwons”..........................................8
  sauteed red pepper & onion, mornay sauce

**Weekend Brunch**

11am to 4pm

**SMALL PLATES**

- French Onion Dip caramelized vidalias, sherry, Worcestershire, chive, fried saltines.........................9
- Crispy Goat Cheese Puffs spinach, bell pepper, poblano cream.....................................................12
- Ham & Cheese Croquettes Parisian ham, gruyere, chive, dijonaise....................................................11
- Garlic & Thyme Tenderloin Skewers horseradish sauce.................................................................15

**BRUNCH CLASSICS**

- Avocado Toast country bread, avocado, heirloom tomato, pepita, pickled shallot, poached farm egg........15
- Imperial Breakfast 2 eggs, applewood bacon or sausage, cheesy grits, smashed fingerling potatoes, toast 18
- Eggs Benedict grilled shrimp........................................20 OR smoked bacon........................................18
- Veggie Frittata spinach, mushroom, caramelized onion, cheddar, petite greens..................................19
- Thick Cut French Toast challah bread, orange curstard, bourbon maple, whipped cream......................16

**NOT SO ITTY BITTY SANDWICHES**

*choice of old bay fries or house mixed salad

- Bacon, Egg & Cheese applewood bacon, scrambled egg, cheddar, garlic aioli, brioche bun....................14
- Gooey Grilled Cheese St. Stephen brie, honeycrisp apple, caramelized onion, fig jam, country bread....13
- Fried Chicken pickle brined chicken thigh, hot mayo, pickles............................................................16
- Filet O’ Fish IPA battered Cod, house made tartar sauce, shredded lettuce, pickle relish......................15
- Cubano roasted pork shoulder, cured ham, spicy mustard, pickle, Swiss............................................16
- Imperial Dip marinated & roasted chuck roll, swiss, horsey sauce, au jus........................................17
- Smashed Wagyu Burger caramelized onions, American cheese, burger sauce....................................16
  *bacon +2  *Impossible patty +2  *egg +2

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

**$11 Cocktails**

- Bloody Mary vodka or gin, house smoked firewater, citrus, Zing-Zang, Old Bay rim, crab claw
- Espresso Martini Tito’s Vodka, St. George Nola, Fresh Espresso, Simple
- French 75 Roku Gin, Chandon Sparkling, Lemon, Sugar
- Negroni Beefeater Gin, Campari, Cocchi Di Torino
- Daiquiri El Dorado 3yr Rum, Fresh Lime, Sugar
- Paloma Arrete Blanco Tequila, Dry Curacao, Fresh Grapefruit, Soda, Salt
- Margarita Arrete Blanco, Cointreau, Fresh Lime, Sea Salt
- Rhubarb Mule Rittenhouse Rye, Fresh Rhubarb, Acidulated Pineapple, Ginger
- Monte Carlo Rittenhouse Rye, Benedictine, Angostura

**2023 Recovery Surcharge**

The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span 2023. We greatly appreciate your continued patronage & support.