



Sea-Horse Brunch

PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES BEFORE ORDERING

SEAHORSE SPECIALTIES

HOT OATMEAL \$3.95

SUSIE MAI'S HURRICANE HASH \$12.95

potatoes, onions, peppers, bacon, sausage & cheddar topped with 2 eggs, any style and choice of bread. With or without cream gravy

PARIS, TEXAS FRENCH TOAST \$8.95

texas toast sprinkled with powdered sugar and pecans, served with pure maple syrup and fruit salad

CAP'N CRUNCH © FRENCH TOAST \$9.95

french toast rolled in crushed cap'n crunch cereal and served with pure maple syrup and fruit salad

BUTTERMILK PANCAKES \$8.95

3 fluffy flapjacks served with pure maple syrup and fruit salad. add blueberries, pineapple or pecans \$10.50

HUEVOS RANCHEROS \$9.95

corn tortillas stacked with black beans, adobe salsa, 2 fried eggs and melted jack cheese. served with grits or breakfast potatoes

BAJA ESPECIAL \$9.95

smoked pulled pork, avocado-tomatillo salsa, 2 scrambled eggs and 2 flour or 4 corn tortillas. served with grits or breakfast potatoes

VEGETARIAN BAJA ESPECIAL \$8.95

avocado-tomatillo salsa, 2 scrambled eggs and 2 flour or 4 corn tortillas. served with grits or breakfast potatoes

SAUSAGE BISCUIT S \$9.95

2 buttermilk biscuits, crumbled sausage, cream gravy served with 2 eggs, any style. served with grits or breakfast potatoes (half order \$6.95)

BREAKFAST BURRITO \$7.95 / add bacon \$9.50

scrambled eggs, green chilis, cheddar cheese & red potatoes with adobo sauce and avocado-tomatillo salsa on the side. served with grits or breakfast potatoes.

NEW! SHRIMP & GRITS \$13.95

bountiful shrimp sautéed in bacon, butter & hot sauce and served over our creamy grits—a low-country classic!

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE \$3.50/\$5.00

grapefruit, cranberry, apple, tomato, pineapple \$2.95

ORGANIC FAIR TRADE SUMATRA COFFEE \$2.95

WATER PROCESSED DECAF \$2.50

TEA OR HERBAL TEA \$2.95

SEAHORSE FRESH SQUEEZED... \$2.95

LEMONADE, LIMEADE & ORANGEADE

BRUNCH CLASSICS

THE FOLLOWING ENTREES COME WITH A CHOICE OF BREAD AND EITHER BREAKFAST POTATOES OR CHEESE GRITS. EGG WHITES ONLY ADD \$2

TEXAS TWO STEP \$7.95

2 eggs any style with choice of meat

SEA HORSE SCRAMBLE \$10.95

2 scrambled eggs, green chilis, pepper jack, tomatoes, bacon and grilled onions

OUTBOARD OMELETTE \$9.95

CHOOSE ANY 3 ITEMS, EXTRAS \$2 EACH

cheddar, jack, pepper jack, bleu, swiss, american, bacon, diced ham, crumbled sausage, chicken sausage, grilled onions, green chilis, mushrooms, tomatoes or avocado. grilled shrimp add \$3

CRAB CAKE BENEDICT \$12.95

a crab cake topped with 2 poached eggs and drizzled with lime cream and mango coulis

STEAK AND EGGS \$12.95

grilled hangar steak with 2 eggs any style

PORK CHOPS AND EGGS \$10.95

a grilled or fried chop with 2 eggs any style

GOAT CHEESE FRITTATA \$10.95

A delicious oven-baked omelet with goat cheese, roasted garlic and jalapenos

MEATS \$4.50

thick cut ham, smoked bacon (4), sausage patties (2) or chicken & apple sausage

From the BREAD BOX \$1.75

rye, wheat, texas toast, buttermilk biscuits or cornbread

SIDES

YOUR CHOICE \$3.50

two eggs any style

fruit salad

black beans

side salad

brown citrus rice

french fries

homemade cornbread

buttermilk battered onion rings

4 corn or 2 whole-wheat flour tortillas

mac n cheese (+\$1.50)

breakfast potatoes

cheese grits

mashed potatoes

hushpuppies (4)

collard greens

coleslaw

grilled veggies

"It's a fish of a different color"



Sea-Horse Brunch

FISH TACOS

\$8.95

blackened or fried white fish with cole slaw, mango coulis & fried capers, choice of crisp corn or whole wheat flour tortillas

NACHOS

\$10.95

HOMEMADE TORTILLA CHIPS WITH BLACK BEANS, JACK, JALAPENOS, GUACAMOLE & SOUR CREAM

CHICKEN \$12.95

GRILLED VEGGIES \$11.95

SHRIMP \$13.95

SLICED HANGAR STEAK \$13.95

PULLED PORK \$13.95

“HURRICANE” add everything! \$16.95

SALADS

YOUR CHOICE OF SALAD DRESSINGS:

1000 ACRE, BLEU CHEESE, PINEAPPLE CITRUS VINAIGRETTE, RANCH, LEMON POPPY SEED, OIL & VINEGAR

ALL CHOPPED SALAD

\$12.95/ \$9.95 NO meat

crisp romaine, grilled chicken, bacon, avocado, scallions, tomatoes, jack cheese, sliced green apples and pecans tossed with lemon poppy seed vinaigrette

FIELD GREEN SALAD

\$5.95

mesclun, shaved carrots, tomatoes, radish, jicama, cucumbers & peppers

PALM BEACH hearts of palm, avocado, papaya, mango and tomato tossed with a pineapple citrus vinaigrette \$10.95

ADD CHICKEN \$4.95, SHRIMP \$5.95 or FISH of the DAY \$4.95 (BBQ, FRIED OR GRILLED)

SOUP

GULF COAST GUMBO with chicken, shrimp and andouille sausage served with citrus brown rice, cornbread and side salad \$12.95 / cup only \$6.95

MAIN COURSES

BABY BACK RIBS HALF RACK \$13.95 FULL RACK \$19.95

smoked in house and rubbed with our special spice blend and bbq sauce served with mashed potatoes, cream gravy and coleslaw

CHICKEN FRIED CHICKEN

\$13.95

a boneless breast that is batter fried and served with mashed potatoes, cream gravy and collard greens

BLACKENED WHITE FISH

\$13.95

with rice & grilled veggies

VEGETARIAN SIDE SADDLE

\$11.95

choose any four sides

RATTLESNAKE BITES

\$9.95

roasted jalapenos stuffed with grilled shrimp and wrapped in bacon

BUFFALO CHICKEN FINGERS

\$8.95

with bleu cheese

COWGIRL CHIPS & GUACAMOLE

\$7.95

COWGIRL CHIPS & TEXAS CAVIAR

\$4.95

SWEET POTATO FRIES

\$4.95

sprinkled with pecans and served with honey mustard dipping sauce

BEACH BASKETS

ALL BASKETS COME WITH LETTUCE, TOMATO, PICKLE, ONION, COLESLAW & CHOICE OF FRENCH FRIES OR ONION RINGS

CORNDOGS

\$8.95

WHITE FISH REUBEN

\$13.95

white fish, melted swiss cheese, sauerkraut and 1000 acre dressing on buttered and toasted rye

CREOLE CRABCAKE SANDWICH

\$13.95

served with jalapeno tartar sauce

SMOKED PULLED PORK SANDWICH

\$11.95

with tangy vinegar bbq sauce on the side

CHICKEN SANDWICH

\$10.95

country fried, buffaloed, grilled, bbq'd or blackened

COWGIRL HALF POUND BURGER

\$10.95

certified angus beef grilled how you like it

SEAHORSE VEGGIE BURGER

\$10.50

with minced veggies and black beans, made fresh daily

POBOYS...

fried in a cracker and cornmeal batter, served on a buttered roll

FRIED FISH \$12.95 SHRIMP \$13.95 fresh-shucked OYSTER \$15.95

TOPPINGS \$1.50 each

cheddar, swiss, jack, pepper jack, bleu cheese, bacon, grilled onions, grilled mushrooms or guacamole

DESSERTS

“a cowgirl classic” ice cream baked potato \$7.95

coconut custard pie \$5.75

derby chocolate pecan pie \$5.75

key lime pie \$5.75

callebaut chocolate brownie \$4.00

peanut butter pretzel pie \$5.75

Ronnybrook ice cream-chocolate or vanilla \$3.95

a la mode \$1.95

BRUNCH COCKTAILS

SEAHORSE BLOODY MARY Svedka vodka with our homemade spicy tomato mix in an Old Bay rimmed 16 oz glass \$8

BLOODY BULL just like our bloody mary but made with Hornitos tequila \$8

MIMOSA St. Vincent's Sparkling—dry & crisp—with a splash of orange juice \$9

MANGO MIMOSA with homemade mango puree \$10

PARTIES OF 6 or MORE ARE SUBJECT TO 20% GRATUITY