



Brunch Bites

Raspberry Beignets 10. served with fresh fruit	Devilish Eggs 9. traditional deviled eggs, spiked with bloody mary - infused shrimp	Southwest Salad 12. mixed greens, roasted corn, black beans, avocado, cherry tomato, cheddar, crispy tortilla strips & chipotle cilantro ranch dressing
Cream of Crab Soup ~ Cup 8. a Victoria's tradition... the best at the beach!	Greek Salad 12. romaine, cucumber, olives, tomato & feta, finished with EVOO and vinegar	Salad Additions Chicken ~ 6. Steak (6 oz.) ~ 10. Crab Cake ~ 15. Salmon ~ 10. Shrimp ~ 9.
Breakfast Pastry Basket 12. a variety of fresh pastries and breakfast breads		

Brunch Entrees & Specialties

All American 15. two eggs any style, served with hash brown casserole or fresh fruit, your choice of breakfast meat & toast	Lobster Florentine Omelet 22. lobster folded into a pillow omelet with spinach, tomato and mozzarella, choice of hash brown casserole or fresh fruit, toast	Burger on the Boards 20. juicy burger served with lettuce, tomato and your choice of two toppings ~ cheddar, swiss, blue cheese, caramelized onions, smoked bacon, roasted mushrooms ~ choice of fries or side salad
Apple French Toast 16. caramel-apple french toast, with choice of breakfast meat or fruit	Classic Eggs Benedict 20. two poached eggs, canadian bacon and tomato on english muffin, finished with hollandaise and served with hash brown casserole or fresh fruit	Ahi Tuna Bowl 20. seared tuna, rice, avocado, edamame, radish, carrot, seaweed salad, sesame seeds, spicy aioli and soy
Steak and Egg Tacos (gf) 22. grilled sirloin, scrambled eggs, onion, peppers, cheddar and pico de gallo on corn tortillas	Croque Madame 22. brioche, ham, dijon and swiss, smothered in bechamel & topped with a sunnyside up egg, with hash brown casserole or fruit	Chicken Pot Pie 22. served open-faced on buttermilk biscuits, smothered in creamy gravy
Build Your Own Omelet 18. choice of cheddar or swiss cheese and toppings ~ ham, smoked bacon, mushrooms, peppers, tomatoes, spinach ~ served with hash brown casserole or fresh fruit, and toast	Crab Cake Sandwich 22. on a fresh brioche roll, with lettuce, tomato and hand cut fries	
Mixed Berry Pancakes 16. served with choice of breakfast meat	Quiche of the Day 16. served with a side salad	

The Crab Melt

IT'S BACK! Victoria's legendary
lunch ~ lump crabmeat blended
with creamy cheese, loaded into a
bread boule, topped with cheddar,
tomato and bacon and baked 22.

Cocktails, Mocktails & Side Orders

Brunch Crush 8. we substitute champagne for club soda for a brunch twist!	Sunrise Spritz 9. n/a prosecco, orange, pineapple, fresh lime juice & grenadine	Breakfast Proteins 8. Bacon, Turkey Bacon, Virginia Ham, Sausage, Vegetarian Sausage, Scrapple
Vanilla Almond Croissant Martini 16. vanilla vodka, orgeat & freshly brewed espresso	Boardwalk Bubbles 9. n/a prosecco, orange juice & oleo saccharum	Side of Biscuits 6.
Peach Bellini 12.	Mixed Berry Smoothie 10. made with lowfat yogurt, seasonal berries and bananas	Bagel with Cream Cheese 6.
Corpse Reviver #2 14. gin, lillet blanc, cointreau, fresh lemon juice & absinthe rinse	Mean Green Detox 10. cucumber, celery, green apple, spinach, lemon & ginger (gf, v)	Pancakes ~ Short Stack 8.
		Acai Bowl 16. with fresh berries, granola, chia seeds, honey