



YOUR NEIGHBORHOOD BRUNCH JOINT

Omelets

Served with homefries & a choice of toast & jam. Substitute homefries for a fruit cup \$2.

- Southern Charm** \$15
Pimento cheese, chopped ham & green onion
- Ranchero** \$16
Chorizo, sweet red onion, green chili, pepper jack cheese topped with fresh avocado, homemade salsa & sour cream
- Don't Forget the Veggies** \$14
Spinach, sweet red onion, green & red peppers, sautéed mushrooms, three cheese blend topped with fresh sliced avocado
- Kitchen Sink** \$16
Bacon, sausage, ham, chorizo, red onion, peppers, sautéed mushrooms & pepper jack cheese
- Three Little Pigs** \$16
Sausage, ham, bacon & pepper jack cheese topped with sausage gravy
- Maryland Crab** \$20
Lump crab, corn, red pepper, three cheese, old bay Hollandaise sauce
- Goey Lobsta'** \$23
Lobster meat, havarti cheese, provolone cheese, hollandaise sauce, green onion & fire roasted red pepper
- Spinach & Goat Cheese** \$14
Baby spinach, red onion, fire roasted red pepper & goat cheese
- Slammin' Salmon** \$18
Sockeye Smoked Salmon, sweet red onion, cream cheese & capers

Add any of these ingredients to your omelet:

Veggies: asparagus, red or green peppers, red onions, sautéed mushrooms, spinach, scallions, broccoli or cauliflower \$1 each

Cheeses: brie, cheddar, swiss, havarti, bleu, goat, feta, provolone, gruyère or pepper jack \$1 each

Meats: bacon, sausage, turkey bacon, turkey sausage, chorizo sausage, ham or Canadian bacon \$2 each

Specialty: crab, shrimp, lobster or smoked salmon \$5 each

From the Griddle

- Cinnamon Roll French Toast** \$15
Oversized cinnamon roll cut in half & grilled French Toast style, topped with our homemade strawberry syrup & our homemade cream cheese icing
- Banana Foster French Toast** \$15
Flambéed banana, brown sugar, cinnamon & dark rum
- JAMmin' Berry Pancakes** \$15
Fresh blueberries, blueberry & blackberry compote & whipped cream
- Stuffed French Toast** \$15
Mascarpone cheese, berry compote, fresh berries & whipped cream
- Fruit Stack** \$14
Strawberry, banana, blueberries & English cream
- Lumberjack Pancakes** \$16
Bacon, Sausage, Ham & Egg any style stacked
- Churro Waffle** \$15
Churro Dust, Salted Caramel, Cream Cheese Frosting & whipped cream. A La mode for \$2
- Croissant French Toast** \$15
Grilled croissant, strawberry cream cheese filling, homemade strawberry syrup & toasted almonds
- Fruity Pebble Pancakes** \$15
Three homemade buttermilk pancakes stuffed with fruity pebbles & topped with cereal anglaise, whipped cream, fresh berries & even more fruity pebbles
- Strawberry Shortcake** \$15
Three homemade buttermilk pancakes stuffed with strawberry filling & topped with whipped cream & our strawberry shortcake crumble
- Coconut Cream French Toast** \$15
Brioche Bread dipped and grilled in our homemade coconut cream batter, topped with whipped cream, toasted coconut, toasted almonds and salted caramel

Pancakes - French Toast - Belgian Pearl Sugar Waffle \$12

Top your pancakes, waffle, or french toast with any of the following for 1.00 each:
Bananas, strawberries, blueberries, chocolate chips, kiwi, yogurt & almonds, English cream, homemade chocolate sauce, cream cheese frosting, salted caramel or cinnamon & chocolate

Breakfast Combos

- Griddle Combo** \$16
Two eggs any-style, your choice of breakfast meat along with a side of pancakes, french toast, or Belgian pearl sugar waffle & served with our signature home fries
- JAMmin' Breakfast** \$14
Two eggs any-style, homemade biscuit, your choice of breakfast meat & served with our signature home fries

JAMmin' Classics

- Chicken & Waffles** \$17
Flash fried chicken strips served on our classic pearl sugar waffle with a hot honey drizzle
- Shrimp & Grits** \$18
Jumbo shrimp served on a bed of white cheddar grits, topped with sautéed peppers, pancetta & our homemade lemon butter
- Steak & Eggs** \$18
Flat iron grilled steak (grilled to order), with any style eggs & served with our home fries
- Huevos Ranchero** \$16
Two eggs any-style, crispy corn tortilla, refried beans, chorizo sausage, three cheese blend, homemade salsa, guacamole, sour cream & jalapeno
- Breakfast Burrito** \$15
Flour tortilla, scrambled egg, onions, peppers, chorizo, pepper jack cheese, served with our home fries & our red pepper sauce
- Vegan Hash** \$14
Plant based chorizo served with our home fries, sautéed onions, red and green peppers, and topped with our house made salsa, fresh sliced avocado, pickled jalapeno and fresh cilantro
- Vegan Breakfast Tacos** \$15
Plant based chorizo, fresh sliced avocado, pico de gallo, pickled red onion and fresh cilantro

Breakfast Tacos \$15
Chorizo scrambled eggs, pepper jack cheese, fresh avocado, pico de gallo, sour cream & cilantro

Country Style Scramble \$15
Bacon, sausage, ham, eggs, & three cheese blend, served on top of a griddled biscuit & smothered with sausage gravy

The Ultimate Breakfast Sandwich \$13
Oversized croissant, bacon jam, crispy bacon, over easy eggs, cheddar cheese & served with our home fries

Corned Beef Hash \$14
Shredded corned beef hash served with our home fries, sautéed in onions, red & green peppers, & topped with two eggs any-styles

Bagel & Lox \$18
Sockeye Smoked Salmon, everything bagel, whipped cream cheese, pickled red onion, capers & thin sliced cucumber

Short Rib Hash \$17
Tender short rib served over our signature homefries sautéed in red onions, & green peppers & topped with an egg any style

Benedicts

Served with our signature home fries

- Traditional Eggs Benedict** \$15
Two poached eggs on ham & English muffin & topped with hollandaise sauce & gruyere cheese
- Crab Cake Benedict** \$18
Fresh Maryland crab cake served with two poached eggs on top of crispy fried green tomatoes, topped with hollandaise, gruyere cheese & an old bay sprinkle
- Boca Raton Benedict** \$14
Sautéed spinach, guacamole, fresh sliced avocado, poached eggs & hollandaise sauce on a toasted English Muffin
- The Bayou Benedict** \$17
Chorizo, shrimp, chicken, peppers, cajun cream sauce, poached eggs, three cheese blend & seasoned polenta cake
- Lobster Benedict** \$21
Sautéed Maine lobster, sautéed spinach, poached eggs, gruyere cheese & hollandaise sauce all on a toasted English Muffin
- Short Rib Benedict** \$17
Grilled brioche toast piled high with fresh arugula, tender short rib, poached eggs & topped with hollandaise sauce & crispy onion straws
- Bagel & Lox Benedict** \$18
Everything bagel, cream cheese, sockeye salmon, poached eggs, gruyere cheese, hollandaise sauce topped with fresh capers, fresh dill & pickled red onion
- Southwest Benedict** \$16
Crumbled chorizo sausage sautéed with peppers, onions & jalapenos, three cheese blend, poached eggs & hollandaise sauce all on a fried flour tortillas
- Steak Benedict** \$18
Grilled flat iron steak, grilled tomato, poached eggs & hollandaise sauce all on a toasted English Muffin
- Southern Fried Chicken Benedict** \$16
Crispy chicken tenders on a grilled biscuit topped with poached eggs, pimento cheese & sausage gravy

Brunch Sides

- 100% Pure Maple Syrup \$3
- Cinnamon Roll \$5
- Fruit Cup \$5
- Breakfast Meats \$6
- Toast \$2
- Greek Yogurt \$5
- French Toast \$4
- Muffin \$5
- Signature Home Fries \$4
- Yogurt Parfait \$6
- Half Waffle \$4
- Creamed Chipped Beef \$5
- Fried Green Tomatoes \$4
- Egg \$2
- Oatmeal \$5
- White Cheddar Grits \$4
- Pancake \$4
- Biscuits & Gravy \$5
- Grilled Tomatoes \$3



Starters

Wings \$16
1lb of jumbo wings tossed in your choice of Hot, Mild, Chili Lime, Old Bay, Honey Old Bay, or BBQ, served with celery sticks & homemade bleu cheese dressing

Crab Dip \$15
Our homemade crab dip served in a toasted bread boule with toasted bread slices for dipping

Pig Candy \$14
Tender candied pork belly cubes, drizzled with chipotle aioli

Heavenly Eggs \$12
Our deviled eggs topped with chopped candied bacon, green onion & pecans

Ahi Tuna Nachos \$15
Fried wonton chips layered with chunks of Ahi grade tuna, fresh avocado, homemade salsa and drizzled with cilantro lime aioli

Soup of the Day

Homemade Soup of the Day - Bowl \$8 / Cup \$6

Salads

Ahi Tuna Salad \$18
Ahi grade tuna & black & white sesame seeds, served on a bed of mixed greens tossed in our sesame ginger vinaigrette topped with shredded carrot, diced red pepper, crispy rice noodles & our cilantro lime aioli

Toasted Berry Salad \$13
Baby Spinach, heirloom tomatoes, fresh berries tossed in our warm cranberry bacon vinaigrette and topped with cubed havarti cheese and toasted almonds

West Coast Chicken Salad \$16
Mixed greens tossed in our house vinaigrette & topped with heirloom tomatoes, grilled chicken, fresh avocado & sautéed garlic spinach

Greek Salad \$12
Crisp romaine & iceberg lettuce tossed in our creamy homemade Greek dressing topped with heirloom tomatoes, red onion, feta cheese, green & kalamata olives, cucumber & pepperoncini

Crepes

Grilled Chicken Crepe \$15
Grilled chicken, sautéed mushroom, spinach, red onion, jack & cheddar cheese, red pepper sauce

Veggie Crepe \$14
Spinach, red onion, peppers, sautéed mushroom, fresh avocado, three cheese blend & roasted red pepper sauce

Nutella \$15
Nutella, banana, strawberry syrup, homemade chocolate sauce & whipped cream

Mini Crab Cakes \$16
Three homemade, Maryland-style crab cakes served on a bed of remoulade sauce

Loaded Homefries \$14
Three cheese, candied bacon, green onion & ranch drizzle

Firecracker Shrimp \$15
Crispy fried shrimp tossed in our firecracker sauce, served on a bed of shredded lettuce, crispy rice noodles & drizzled with our cilantro lime aioli

Fruit Plate \$12
A selection of seasonal fruits & berries

Quesadilla
Grilled quesadilla stuffed with our three-cheese blend, diced tomatoes, jalapenos and your choice of meat
Chicken \$14 - Steak \$18 - Crab \$18 - Shrimp \$16

Mixed Green / Caesar Salad
Small \$7 - Large \$11

Chop Salad \$15
Mixed greens tossed in our house vinaigrette with diced tomato, bleu cheese crumble, chopped bacon, roasted corn, edamame, shredded carrot, avocado, crispy tortilla strips, hardboiled egg & grilled chicken

Strawberry Balsamic Salad \$12
Arugula tossed in our house vinaigrette topped with fresh berries, pickled red onion, toasted almonds & crumbled goat cheese, drizzled with balsamic glaze

ADD TO ANY SALAD:
Chicken \$5
Grilled Shrimp \$8
Ahi Tuna \$10
Grilled Salmon \$10
Flat Iron Steak \$10

Pigs in a Blanket \$15
Scrambled eggs, candied bacon, ham, three cheese blend & drizzle of maple syrup

Strawberry Stuffed Crepe \$15
Fresh strawberries, strawberry cream filling, homemade strawberry syrup, whipped cream & toasted almonds

Burgers

Burgers are 1/2 lb C.B.S (Chuck, Brisket, Short rib blend), served with french fries & a pickle spear

JAM Burger \$16
Bacon, cheddar, chipotle aioli, lettuce, tomato, red onion & sunny side up egg

The Big Daddy Burger \$21
2, 1/2 lb. patties, extra cheese, extra bacon, lettuce, tomato & red onion

The Baby Daddy Tavern Burger \$16
Two 4oz angus patties cooked smash burger style and served on a toasted brioche bun with lettuce, tomato, onion, pickle and our house burger sauce

Western Burger \$16
1/2 lb. patty, smoky BBQ sauce, cheddar cheese, bacon, fried onion straws, lettuce, tomato & red onion

Breakfast Style \$16
Sunny-up egg, sharp cheddar & bacon jam

Tex-Mex Veggie Burger \$16
Black bean burger, cheddar, fresh avocado, lettuce, tomato, pico de gallo & guacamole

Lamb Burger \$18
Pickled onion, arugula, cucumber garlic aioli & goat cheese

Pit Beef Style Burger \$16
One patty topped with cheddar cheese, crispy onion & tiger sauce

Specialties

JAMBalaya Pasta \$18
Penne pasta smothered in a creamy cajun sauce & tossed with grilled chicken, red & green peppers, shrimp, chorizo & crawfish tails
Try it with Rice!

Grilled Salmon \$18
Fresh salmon filet seasoned & grilled, served with remoulade & mixed vegetables

Fish n' Chips \$16
Beer battered fresh haddock, served with french fries & tartar sauce

Land & Sea Pasta \$21
Penne pasta tossed in our homemade cream sauce with chicken, shrimp, thinly sliced green onion & a lemon butter drizzle

Lamb Lollipops \$21
New Zealand lamb "lollipops" seasoned and grilled, served with mashed potatoes and a side of our homemade cabernet sauce

Lobster Mac & Cheese \$23
Penne pasta and fresh Maine lobster tossed in a creamy cheese sauce and topped with melted three cheese blend and tomato concasse

Sandwiches

All sandwiches are served with french fries & a pickle spear.

Nashville Hot Chicken \$16
Crispy fried chicken smothered in our Nashville hot sauce on a brioche bun with homemade pimento cheese, ranch dressing & a pickled green tomato

Firecracker Shrimp Po' Boy \$16
Flash fried shrimp smothered in our homemade firecracker sauce, served on a toasted hoagie roll with shredded lettuce & tomato & drizzled with our homemade cilantro lime aioli

The B.A.L.T. \$14
1/2 lb. of bacon, avocado, lettuce, tomato & garlic aioli

The Cobb Club \$16
Grilled chicken served on a toasted roll with lettuce, tomato, bleu cheese crumble, fresh sliced avocado, bacon and our house made garlic aioli

Crab Cake Sandwich \$18
Our signature crab cake served on a toasted brioche bun with remoulade, lettuce & tomato

Reuben \$15
Buttered & grilled rye toast stuffed with grilled corned beef, sauerkraut & thousand island dressing

Havarti Chicken Sandwich \$16
Grilled chicken breast topped with creamy havarti cheese, fresh sliced avocado & tomato concasse on a brioche bun with lettuce & tomato & homemade cilantro lime aioli

Crispy Fish Sandwich \$16
Crispy fried haddock, homemade tartar sauce & chopped pickles

Sides

Grilled Salmon	\$14	Mashed Potatoes	\$4
Smoked Salmon	\$13	Rice	\$4
Grilled Shrimp	\$10	French Fries	\$4
Flat Iron Steak	\$15	Sweet Potato Fries	\$4
Ahi Tuna	\$15	Onion Rings	\$4
Grilled Chicken	\$8	Mixed Vegetables	\$4

Visit another of our fine restaurants

COPPER SHARK

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