

EASTER *Sunday*

THE MENU

Appetizers

SHE CRAB SOUP

JUMBO LUMP CRAB | SHERRY 10

FRIED GOAT CHEESE SALAD

BABY GREENS | GOLDEN RAISINS | CANDIED PECANS | DRIED CRANBERRIES | APRICOTS | SHERRY VINAIGRETTE 9

CLASSIC CAESAR SALAD

CHOPPED ROMAINE | CROUTONS | SHAVED PARMESAN | TRADITIONAL DRESSING 9

MAMA'S CRAB SPRING ROLLS

ANCIENT FAMILY DIPPING SAUCE 11

CALAMARI

PARMESAN | LEMON ZEST | CRUSHED RED PEPPER | POMODORO | BASIL PESTO AIOLI 10

Brunch Features

PRIME NEW YORK STRIP & EGGS

TWO EGGS | O'BRIEN POTATOES | HOLLANDAISE 29

CRAB CAKE BENEDICT

POTATO CHIP CRUSTED CRAB CAKE | TOASTED ENGLISH MUFFIN | TWO POACHED EGGS
HOLLANDAISE | O'BRIEN POTATOES 17

VANILLA & COCONUT FRENCH TOAST

WARM MAPLE SYRUP | TOASTED COCONUT | BACON | POWDERED SUGAR 13

THE GILLEY

TWO EGGS | O'BRIEN POTATOES | SAUSAGE PATTIES OR BACON | BISCUIT 13

CRAB NORFOLK OMELET

JUMBO LUMP CRAB | SHE CRAB BISQUE | CARAMELIZED ONIONS | SWISS
SCALLIONS | O'BRIEN POTATOES | ENGLISH MUFFIN 17



Easter Features

BROWN SUGAR HONEY GLAZED HAM

FRIED PLANTAINS | POTATO SALAD | GRILLED ASPARAGUS 21

FRIED FANTAIL SHRIMP

GARLIC MASHED POTATOES | SUCCOTASH | SWEET CHILI AIOLI 25

SKILLET SEARED ATLANTIC SALMON

BOURSIN RISOTTO | GARLIC SPINACH | FOREST BERRY CHUTNEY 24

CRAB CAKES

POTATO CHIP CRUSTED | GARLIC MASHED POTATOES | SPINACH | REMOULADE 32

PAN SEARED AIRLINE CHICKEN BREAST

MUSHROOM RISOTTO | GRILLED ASPARAGUS | MUSHROOM PAN SAUCE 19

CRAB STUFFED FLOUNDER

GARLIC MASHED POTATOES | ASPARAGUS | TABASCO BEURRE BLANC 34

BLACKENED TUNA

SUCCOTASH | GARLIC MASHED POTATOES | SMOKED TOMATO BUTTER 25

SURE & TURE

MARINATED FILET MIGNON | LOBSTER TAIL SWEET POTATO & ARUGULA HASH | BEARNAISE 40

Desserts

CHOCOLATE HAMBORD CHEESECAKE 9

DECONSTRUCTED PEACH COBBLER 9

"Easter spells out beauty, the rare beauty of new life." -S.D. GORDON

Consuming raw or undercooked food may increase your risk of foodborne illness.
20% Gratuity will be added to parties of 8 or more.