



Half Shell oyster house

Brunch Menu

3% Discount when you pay with cash!

Brunch served every Sunday from 11 a.m. to 2 p.m.

Drink Specials

Half Shell Mary 6.5

360 Vodka, infused for a week in peppers, onion, celery, garlic, tomatoes, and jalapenos. Mixed with Zing Zang Bloody Mary mix and garnished with a Creole seasoned rim, spicy green bean, olive, and lemon.

Poinsettia 5.5

A local brunch favorite made with champagne and cranberry juice.

Mimosa 5.5

The classic brunch drink made with champagne and orange juice.

Brunch Selections

All brunch entrées are served with your choice of side item.

Crab Cakes Half Shell* 18.5



Twin fried crab cakes topped with poached eggs, then covered with Half Shell sauce made of Alfredo sauce, sun-dried tomatoes, capers, and artichoke hearts.

Bananas Foster French Toast 15.5



French toast made from scratch, stuffed with vanilla cream cheese and paned golden brown. Then topped with

homemade Bananas Foster topping and powdered sugar.

Eggs Benedict* 15.5



Half Shell's version of this brunch classic. English muffin halves served with Canadian bacon,

grilled tomatoes, and poached eggs topped with Hollandaise and green onions.

Shrimp & Grit Benedict* 17.5



Cheddar cheese grits topped with two poached eggs and smothered in a smoky bacon cream sauce with shrimp.

Topped with Parmesan cheese, chopped bacon, diced tomatoes, and green onions.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.