



# *Brunch*

From the Spanish-influenced fare of the Yucatan Peninsula to the cultural melting pot of New Orleans to the tropical flavors of the Florida Keys, the Great Gulf Rim of North America is home to a remarkable array of culinary traditions. With an emphasis on fresh seafood, spicy seasonings, and local produce, Gulf Rim cuisine is renowned for its lively and inventive approach to everyday dining.

## APPETIZERS

### **Ceviche \$7**

Fresh shrimp and fish marinated in lime juice, tossed with onion, cilantro, jalapenos, bell pepper, and avocado.

### **Shrimp Cocktail a la Playa Del Carmen \$7**

Saucy steamed shrimp in a spicy cocktail sauce with avocado

### **Conch Fritters \$7**

Crispy cornmeal fritters with chopped conch, onions and peppers with a Gulf Rim dipping sauce

### **Crab and Cheese Dip with French Bread \$8**

Rich and cheesy with toasted Cuban Bread

### **Smoked Tuna Dip \$8**

Hot oak smoked ahi tuna with a special blend of herbs and spices served with crispy toasted pita chips.

### **Fried Pickles \$6**

Crispy fried dill pickles with Gulf Rim dipping sauce.

## SALADS

### **Green Salad \$6**

Mixed greens, sweet onions, tomatoes, shaved carrots, and cucumbers. Add grilled salmon, steak, chicken, or shrimp for extra \$3

### **Gulf Rim Cobb Salad \$12**

Mixed greens with bacon, boiled eggs, smoked pork, grilled shrimp and bleu cheese

### **Smoked Trout Salad \$8**

Smoked Rainbow Trout on a bed of mixed greens with tomatoes, onions and hard-boiled eggs.

### **Jicama and Orange Salad \$8**

Jicama, orange, avocado over mixed greens with orange vinaigrette

### **Calamari Salad \$9**

Mixed greens, sweet onions, tomatoes, shaved carrots, topped with golden fried calamari.

## Salad Dressings

Lime Cilantro

Bleu Cheese

Orange Vinaigrette

Lemon parsley Vinaigrette

Fresh Herb Vinaigrette



# **GULF RIM Brunch Specialties**

## **Eggs Sardou \$11**

One of the best reasons to have a Sunday Brunch. Two poached eggs atop of sautéed artichoke bottoms and creamed spinach with hollandaise sauce served with cheese grits or homefries.

## **Huevos Rancheros \$8**

Two Crisp flat corn tortillas topped with black beans, fried eggs, cheese, red molé or hot green chile sauce, lettuce, tomato, and salsa.

## **Crab Cakes Benedict \$15**

Two Gulf Rim Crab Cakes on top of English muffins topped off with eggs your style and hollandaise sauce. Served with homefries or cheese grits.

## **Shrimp and Grits with Tasso and Blue Crab Gravy \$15**

Shrimp and Grits, two eggs anyway you like 'em, bacon or sausage, and toast points.

## **Grits and Grillards \$14**

Beef eye of round slowly braised in a rich Creole wine sauce served traditionally with slow cooked grits and a crisp green salad.

## **Soft Shell Crabs St. John \$15**

Two golden fried soft shell crabs over a bed of jambalaya couscous and topped with saffron Andouille cream sauce served with the vegetable of the day.

## **Seafood Baskets \$12**

Freshly breaded seafood cooked to order. Your choice of shrimp, catfish or combo. Served with fries and your choice of Gulf Rim dipping sauce or cocktail sauce.

## **Fresh Fish of the Day \$12**

Could be Wahoo, could be Grouper...look on the chalkboard. Our Fish of the Day is brought in fresh from the Carolina Coast and you can have it grilled, broiled, or blackened. It is served with a crisp green salad and the vegetable of the day.

## **Vegetarian**

**The Flying Mayan \$7** - A large tortilla filled with our signature black beans, sweet potatoes, cheese, lettuce, tomato, guacamole, sour cream, and salsa.

**Penne Vera Cruz \$8** Linguini Pasta with fresh tomatoes, capers, artichoke hearts, and parmesan cheese, with a fresh bierre blanc sauce.

**Ask your server about our specialty desserts**





# BEVERAGES

Soft Drinks \$1.50  
 Iced Tea \$1.50  
 Hot Tea \$1.50  
 Coffee \$1.50

## Beer

### American Standards \$2.75

Budweiser  
 Bud Light  
 Miller High Life—The Champagne of Beers  
 Miller Lite  
 Pabst Blue Ribbon

### Local Brews \$3.50

Duck Rabbit Brown Ale  
 Duck Rabbit Porter  
 Duck Rabbit Amber

### Imports \$3.00

Corona  
 Corona Lite  
 Dos Equis  
 Red Stripe  
 Modelo Especial  
 Negro Modelo  
 New Castle  
 Guinness Pub Draft  
 Yeungling

### Imports \$4.00

Foster's Oil Can  
 Guinness Pub

## Wines

### White

	Glass	Bottle
Antugnac Chardonnay	\$5.50	\$21.00
W. Walch Pinot Grigio	\$6.50	\$25.00
Dom De LaGarrelier S. Blanc	\$7.00	\$27.00
Loimer Gruner Veltliner	\$6.50	\$25.00
Montepellier Viognier	\$5.00	\$19.00

### Reds

Masciarelli Montepulciano	\$5.00	\$19.00
Silverwing Pinot Noir	\$6.00	\$23.00
Valle Escondido Syrah	\$5.00	\$19.00
Four Vines Zinfandel	\$6.50	\$25.00
Rex Goliath Cabernet Sauvignon	\$6.50	\$25.00

### Sparkling Wine

Cava Avinyo	\$6.50	\$25.00
Oblio Lambrusco	\$7.00	\$27.00

Gulf Rim accepts Visa and MasterCard  
 No Checks Please  
 \$1.00 added per split check  
 18% gratuity added for parties of 6 or more.