



# *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

### **Shrimp Cocktail a la Playa Del Carmen \$7.95**

Saucy steamed shrimp in a spicy cocktail sauce with avocado

### **Conch Fritters \$8.95**

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

### **Smoked Tuna Dip \$7.95**

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

### **Fried Pickles \$5.95**

Crispy fried dill pickles with Gulf Rim dipping sauce.

## SALADS

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

Mixed greens, sweet onions, tomato, shaved carrots, and cucumbers. Add chicken or shrimp for extra \$3

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

Mixed greens with bacon, boiled eggs, blackened shrimp and bleu cheese

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

Jicama, orange, avocado over mixed greens with orange vinaigrette

### **Calamari Greek Salad \$11.95**

Mixed greens, feta, tomato, sweet onions, and olives with fried calamari served with one of our home made salad dressings. Make Vegetarian \$8.95

### **Grilled Salmon Salad \$12.95**

Orange and Sweet Chili glazed grilled Salmon served over mixed greens, sweet onions, tomato, and shaved carrots.

## Salad Dressings

Lime Cilantro

Blue Cheese

Orange vinaigrette

Lemon parsley 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 \$15**

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

### **Seafood Baskets \$12**

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

### **Fresh Fish of the Day \$\$ Market Price**

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 \$10** - A large tortilla filled with our signature black beans, sweet potatoes, cheese, lettuce, tomato, guacamole, sour cream, and salsa.

**Ask you server about our specialty desserts**



# Ask our servers for a Wine, Beer and Specialty Drinks Menu

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