

LOW COUNTRY SUNDAY BRUNCH

APPETIZERS

Gulfstream Oyster Shooters

a half dozen in shooter glasses with Absolut Peppar vodka and cocktail sauce 9.95

New England Clam Chowder

hearty, creamy chowder with potatoes and bacon in a fresh sourdough bread bowl 5.95

Fresh Fruit with Vanilla-Honey Yogurt

fresh berries, sweet melon and citrus fruits served with a vanilla and honey yogurt sauce 8.95

She-Crab Soup

a rich and creamy Charleston classic 6.25

ENTREES

Stuffed French Toast

our famous french toast filled with a strawberry-banana-raspberry cream cheese, topped with fresh raspberries and powdered sugar 9.50

Low Country Benedict

your choice of fried oysters or a lump crab cake served on sweet potato pancakes, topped with a poached egg and creamy hollandaise: crab cake 13.95 • oysters 12.95

Seafood Crepes

shrimp and scallops stuffed crepes baked in spicy chipotle cream sauce, topped with hollandaise and served with crispy hash browns 11.95

King Crab Omelet

a three egg omelet stuffed with alaskan king crab, cheese, red and green peppers, topped with creamy blue crab sauce and served with crispy hash browns 12.95

Cafe Classic Omelet

made with three eggs loaded with cheese, bacon, mushrooms, onions and green peppers and served with crispy hash browns 9.50

Crab Cake Sliders

two low country minis on toasted buns with creole remoulade, served with french fries 9.50

Fried Seafood Loaf

Casamento's of New Orleans style Po' Boy sandwich with your choice of fried shrimp, oysters or both with lettuce, tomato and creole remoulade on thick-cut toast, served with french fries: half 10.95 • full 14.95

GULFSTREAM SPECIALS

Black & Blue Tuna

a fresh tuna filet encrusted with peppercorns, seared rare and served over mesclun greens with vinaigrette 13.50

Steak & Eggs

broiled flat iron steak with two eggs prepared any style, served with crispy hash browns 16.95

N'awlins Shrimp & Grits

blackened shrimp and andouille sausage over rich creamy cheese grits with N'awlin's cream sauce 8.95