



ELIZA ANN'S

COASTAL KITCHEN

STARTERS & SMALL PLATES

Gulf Shrimp <i>peel n' eat, traditional garnishes</i>	\$15	Fried Green Tomatoes <i>crawfish, jalapeno remoulade</i>	\$12
Raw Oysters	market price	Southern Cheese Board <i>artisan charcuterie, accoutrements</i>	\$15
Blue Crab Hushpuppies <i>comeback sauce</i>	\$13	Florida Rockafeller (1/2 dozen) <i>local greens</i>	market price
Marinated Snow Crab Claws <i>key lime vinegar, red chile, old bay</i>	\$12		

SOUPS & SALADS

Butter Lettuce Salad <i>haricot verts, tomato, cucumber, poppy dressing</i>	\$8	Caesar Salad <i>kale, parmesan, cayenne croutons, cortez bottarga</i>	\$9
Fried Oyster Salad <i>romaine, bacon, egg, avocado, green goddess dressing, fennel pollen</i>	\$12	She Crab Soup <i>cream, tomato, corn, dry sherry</i>	\$13
Add chicken \$4 Add shrimp \$6		Soup Du Jour	\$8

BRUNCH ENTREES

Eliza's Eggs Any Style <i>brabant potato hash, apple smoked bacon, country biscuit, fruit</i>	\$12	Crawfish Eggs Benedict <i>wilted spinach, country ham, tabasco hollandaise, biscuit</i>	\$12
Hot Brown Croque Madame <i>turkey, bacon, mornay sauce, roma tomato, swiss, fried egg</i>	\$14	Banana Foster "Short Stack" <i>rum bananas, grade A maple, crème chantilly, powdered sugar</i>	\$11
AMI Lox & Bagel <i>house made cobia gravlax, capers, pickled red onions, cream cheese smear</i>	\$10	Waterline Brunch Burger <i>fried egg, country ham, aged cheddar</i>	\$15
Shrimp & Grits <i>ruby shrimp, stone ground cheddar grits, worcestershire gravy</i>	\$14	Biscuits & Gravy <i>fried egg, sage gravy, sausage crumble</i>	\$11

SIDES \$6

Brabant Potato Hash • Cheddar Grits • Collards • Country Ham
Apple Smoked Bacon • Seasonal Fruit • Small Garden Salad