

Scarlet's STEAKS & SEAFOOD Jazz BRUNCH

Complimentary Mimosas & Bellinis with the purchase of an entrée

APPETIZERS

Jumbo Lump Crab Cakes • 30

Imported lump crab meat, tri-colored bell peppers, scallions, housemade roasted garlic remoulade, apple parsley salad

Jumbo Shrimp Cocktail • 25

Jumbo Gulf shrimp, Scarlet's cocktail sauce, pickled seasonal vegetables, micro greens

Fried Green Tomatoes • 24

A Southern staple made with thick cut green tomatoes, andouille sausage, imported crawfish & crab mornay, chives

Yellowfin Tuna • 29

Seared rare imported yellowfin tuna, seasoned sticky rice, crab salad, Thai chili aioli, fried panko, shaved jalapeño, sweet soy reduction, whipped avocado

Scotch Egg • 14

Soft-boiled egg wrapped in Patton Hot Sausage & panko breadcrumbs, fried crispy, topped with red pepper hollandaise & bacon crumbles served over white cheddar Grit Girl Grits

SOUPS & SALADS

Baked Five Onion Soup • 14

Caramelized onions, Gruyère cheese, garlic crouton, Parmigiano Reggiano cheese

Chicken, Duck & Sausage Gumbo • 16

Trinity of vegetables, dark roux, chicken, roasted duck & andouille sausage, served with jasmine rice or potato salad

Classic Caesar Salad • 15

Fresh crisp romaine, Mediterranean white anchovy, parmesan crisp, garlic herb croutons

Add grilled chicken • 14

Add four grilled, fried or blackened Gulf shrimp • 18

Add imported salmon • 26

BRUNCH ENTRÉES

Scotch Eggs • 24

Two soft-boiled eggs wrapped in Patton Hot Sausage & panko breadcrumbs, fried crispy & topped with red pepper hollandaise & crispy bacon crumbles, served with hashbrowns

Blackened Red Fish • 46

Cast iron blackened domestic red fish, Grit Girl Grits, creole mornay, lump crab, imported grilled asparagus

Gulf Fish Sardou • 48

Deep fried fish of the day, creamed spinach, brown butter almonds, imported lump crab meat, hollandaise & two sunny side eggs

BBQ Shrimp & Grits • 36

Four Jumbo Gulf shrimp, braised in Worcestershire sauce, shrimp stock, dark beer, cultured fresh butter sauce, Grit Girl Grits, julienned bell peppers, roasted cherry tomato, andouille sausage, served with a garlic crostini

Country Fried Steak • 39

8oz New York strip fried crispy golden brown, tri-color peppercorn gravy, two farm fresh eggs, breakfast potatoes

BRUNCH ENTRÉES

Seafood Pasta • 38

Gulf shrimp, imported crawfish & crab meat tossed in boursin cream sauce with tasso ham, mushrooms, bell peppers, Kalamata olives, chives & grated romano

Traditional Eggs Benedict • 22

Toasted English muffin, Canadian bacon, hollandaise, poached eggs, grilled asparagus

Scarlet's Eggs Benedict • 37

Crab-boil-poached eggs, signature imported crab cakes, house made tasso, bloody mary choron sauce, grilled asparagus

Chicken & Waffle • 28

Original waffle with crispy fried chicken, Steen's Pure Cane Syrup

EGG ENTRÉES

Choice of grits or breakfast potatoes, choice of biscuit or toast, choice of egg preparation.
Egg whites available upon request.

Scarlet's Breakfast • 26

Three farm fresh eggs served with choice of bacon or sausage

Seafood Omelet • 36

Gulf shrimp, imported lump crab, caramelized mushrooms, onions, tarragon, Boursin cheese folded in a three egg omelet

Steak & Eggs • 48

12^{oz} ribeye steak, two farm fresh eggs

Farmers Market Frittata • 28

Seasonal vegetables, fontina cheese & farm fresh eggs baked & topped with mix greens, extra virgin olive oil & balsamic

SWEET STUFF

Jumbo Cinnamon Bun • 18

Warm cinnamon bun topped with fresh cream cheese icing & chocolate candied bacon, served with caramel apple compote

Original Waffle • 14

Choice of berry compote & whipped cream or plain

Crème Brulee • 14

Rich, sweet custard with fresh vanilla bean enveloped with caramelized crust

Cheesecake • 13

Rich & smooth New York style cheesecake with a raspberry gastrique

Banana's Fosters Stuffed French Toast • 19

Whipped peanut butter & Nutella stuffed deep fried French toast topped with banana's fosters sauce

SIDES

Fruit Cup • 8

Breakfast Potatoes • 6

Breakfast Sausage • 8

Cheese Grits • 7

Grilled Asparagus • 14

Sausage Gravy • 8

Bacon • 8

Grit Girl Grits • 6

Biscuit & Gravy • 12

DRINKS

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Classic Bloody Mary • 10

Tito's Vodka, Zing Zang, pickled okra, creole beans

The Big Easy • 25

Tito's Vodka, Zing Zang, andouille sausage, 2 boiled Gulf shrimp, 2 raw Gulf oysters, pickled okra, creole beans

Breakfast of Champions • 20

Tito's Vodka, Zing Zang, Belgian waffle wedge, sugar cured bacon, andouille sausage, spiced quail egg, creole green beans

Bloody Mary Charcuterie • 26

Tito's Vodka, Zing Zang, chef's selection of cheese & cured meat, berries, tangerine chili marinated olives, pickled okra, creole beans