

FRANNY'S

SEAFOOD

Brunch

RAW BAR

DAILY EAST COAST OYSTERS**
ON THE HALF SHELL M/P
Cocktail, Lemon, Granita,
Saltines

JUMBO SHRIMP COCKTAIL \$17

BROILED OYSTERS \$18/\$34
Chipotle-Garlic Butter,
Tempura Crumbs,
Grilled Baguette
(half dozen or dozen)

COLD SEAFOOD PLATTER \$67
Specialty Oysters**, Cold Smoked Salmon,
Tiger Shrimp** & Tuna Tartare**
Assortment of Sauces

FRANNY'S

FISH & CHIPS \$20

BEER BATTERED WHITEFISH. FRIES.
TARTAR SAUCE

Happy Hour

Mon-Friday 3-6
\$5 HOUSE MARTINIS
\$5 COSMOS
\$2.50 OYSTERS
\$7 FRIED MOZZ

A charge of \$4 will be applied to split plates.

BRUNCH ENTREES

MARINER'S BREAKFAST \$19

Two Eggs, Kenny's Cheddar Grits,
Benton Bacon, Grilled Tomato,
Blue Dog Sourdough

BANANAS FOSTER FRENCH TOAST \$16

STEAK & EGGS \$25

Grilled Hanger Steak, 3 eggs your way,
Bearnaise Butter

CRAB & ASPARAGUS OMELETTE \$18

Fries or Salad

SHRIMP & GRITS \$20

Key West Pink Shrimp, Tasso Gravy,
Kenny's Cheddar Grits

SMOKED SALMON BENEDICT \$19

Hollandaise, Fries or Salad

HAMBURGER** \$15

Creekstone Beef, Special Sauce
add Cheese \$2
add Bacon for \$3

SIDES \$8

KENNY'S CHEDDAR GRITS

FRENCH FRIES

GRILLED TOMATO

SMALL BUTTER LETTUCE SALAD

BENTON BACON

ONION RINGS

WINES BY THE GLASS

WHITE
LAPIS LUNA CHARDONNAY
CALIFORNIA
\$12/\$45

MOHUA SAUV BLANC
NEW ZEALAND
\$12/\$45

PACO & LOLA ALBARINO
SPAIN
\$14/\$50

PRIMATERRA PINOT GRIGIO
ITALY
\$10/\$38

HENRY VARNAY BLANC DE BLANC
BRUT (SPARKLING)
FRANCE
\$12/\$45

RED
HIDDEN HORSE RED BLEND
WASHINGTON
\$12/\$45

CLOUDLINE PINOT NOIR
OREGON
\$14/\$50

BONNE NEIGE GAMAY
FRANCE
\$13/\$49

THE CRITIC CABERNET
NAPA. CALIFORNIA
\$15/\$56

DESSERT DRINKS

10 YEAR TAWNY PORT \$12
ESPRESSO MARTINI \$14

COFFEE

COFFEE/DECAF \$4
ESPRESSO \$4
CAPPUCCINO \$5
MOCHA \$6

WINES BY THE BOTTLE

LIST AVAILABLE

HOUSE COCKTAILS \$14

DIRTY MARTINI
POMEGRANATE COSMOPOLITAN
GRAPEFRUIT MANHATTAN
CUCUMBER GIN GIMLET
MEZCAL NEGRONI
RED WINE SLUSH
SPARKLING PALOMA
BOURBON SOUR

BEER

ROTATING IPA (DRAFT) \$9
PERONI (DRAFT) \$8
ATRIUM (ROTATING DRAFT) \$9
MILLER HIGH LIFE (BTL) \$5
MILLER LITE (BTL) \$5
MICHELOB ULTRA (BTL) \$5
ANGRY ORCHARD CIDER (BTL) \$6
COUNTRY BOY SHOTGUN WEDDING
(CAN) \$6
MODELO (CAN) \$5
HIGH NOON (CAN) \$7

NON-ALCOHOLIC

ROTATING NON-ALC BEER \$8
BEER (CAN) \$8
HEINEKEN ZERO (BTL) \$7
KEY LIME COOLER \$10
CUCUMBER & DILL SPRITZ \$10
NKD SPIRITS GRAPEFRUIT PALOMA \$12

**THESE ITEMS ARE RAW OR
UNDERCOOKED. CONSUMING RAW OR
UNDERCOOKED MEATS OR SEAFOOD
MAY INCREASE YOUR RISK OF
FOODBOURNE ILLNESS

BRUNCH COCKTAILS

RIDICULOUS BLOODY MARY SITUATION \$19

Vodka, Mary Mix, Bacon,
Shrimp, Pickled Veggies,
Old Bay Rim

MIMOSA BAR \$44

Bottle Sparkling White
Includes Carafes of:
Grapefruit, OJ, Cranberry &
Pineapple

KIDS MENU \$12

Kids 10 and Under
served with fries or salad

POPCORN SHRIMP

HAMBURGER

CHICKEN TENDERS

LINGUINE & BUTTER (NO SIDE)

DESSERTS \$12

KEY LIME CREME BRULEE

Graham Cracker Crumble

BOSTON CREME PROFITEROLES

Cream Puff, Ice Cream, Chocolate
Nutella Sauce (Contains Nuts)

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Please let the staff know of any dietary restrictions