WOLF ISLAND OYSTER CO.

Brunch Served Saturday & Sunday 11am to 3pm

Firsts

Candied Bacon – $11
Applewood Smoked Bacon, Brown Sugar, Chili Flakes

Ossabaw Oyster Stew – $11 | $15
Oysters, Bacon, Holy Trinity, Sherry, Milk, Thyme, Seasoned Saltines

*** Tuna Nacho – $16**
Ahi Tuna, Cilantro, Ginger & Lime Infused Soy, Toasted Sesame, Wakame, Sambal Mayo, Wonton Chips

*** Oysters on the Half Shell (Raw or Steamed) – MKT** *By the Dozen, ½ Dozen or Each*
Cocktail Sauce, Honey & Apple Cider Vinegar Mignonette, Lemon, Saltines

Parmesan Garlic Oysters (6) – $17
Garlic Butter, Parmesan Cheese

*** South Georgia Oysters (6) – $17**
Braised Collards, Parmesan Crumbs, Hollandaise Sauce

Fried Oyster Skillet – $16
Semolina Fried Oysters, Braised Collards, Andouille, Hollandaise Sauce

Brunchy

Brunch Plates Served with Stone Ground Grits or Fried Potatoes, Substitute Fresh Fruit + $2

Southern Crab Omelet – $20
Blue Crab Claw, Braised Collards, Parmesan Cheese, Hollandaise Sauce

Low Country Omelet – $15
Andouille Sausage, Red Bell Pepper, Onion, Smoked Gouda, Low Country Butter Sauce
Add Blackened or Sautéed Shrimp + $7

South x Southeast Omelet – $16
Smoked & Sliced Pork Shoulder, Red Bell Pepper, Onion, Pimento Cheese

*** Standard Fair – $16**
Two Eggs, Applewood Bacon or Andouille Sausage, Stone Ground Grits or Fried Potatoes, Toast or Biscuit

Biscuit & Gravy – $16
Split & Grilled Biscuit, Fried Pork Chop, Bacon Gravy *(No Side)*
**Add Egg +$2*

*** This Little Piggy – $15**
Griddled Biscuit, Smoked & Sliced Pork Shoulder, Fried Egg, Pimento Cheese, Bacon Gravy

*** Crab Cake Benedict – $21**
Blue Crab Cake, English Muffin, Two Poached Eggs, Hollandaise Sauce

*** Southern Benedict – $17**
Smoked & Sliced Pork Shoulder, Griddled Biscuit, Braised Collards, Two Poached Eggs, Bacon Gravy

Texas French Toast – $17
Big as the Texas Sky! Custard Dipped Texas Toast, Bourbon Butter, Roasted Pecan Syrup, Side of Bacon

*** Southern Hash – $15**
Smoked & Chopped Pork Shoulder, Fried Potatoes, Red Bell Pepper, Onion, Two Eggs *(No Side)*

Chicken & Waffle – $17
Brined & Fried Chicken Thigh, Sweet Belgian Waffle, Guajillo Butter, Bacon Gravy *(No Side)*

Lunchy

Lunch Plates Served with Dipper Fries, Slaw, Substitute Fresh Fruit + $2

*** Bacon Double Cheeseburger – $21**
Two Smashed 4oz. Patties, American Cheese, Bacon, Lettuce, Tomato, Garlic Aioli, Brioche Roll
** Brunch It with a Fried Egg + $2*

Lobster Roll – $20
Lightly Dressed Lobster Knuckle & Claw Meat, Lettuce, Tomato, Hoagie Roll

*** Egg B.L.T. – $15**
Fried Egg, Applewood Smoked Bacon, Lettuce, Tomato, Creole Mayo, Griddled Texas Toast

*** Tuna Poke Bowl – $18**
Ahi Tuna, Cilantro, Ginger & Lime Infused Soy, Toasted Sesame, Cabbage, Pickled Root Vegetables, Jasmine Rice, Sambal Mayo

Shrimp & Grits – $22
Blackened GA Shrimp, Stone Ground Grits, Andouille, Onion, Red Bell Pepper, Gravy
** Brunch It with a Fried Egg + $2*

Fried Jumbo White Shrimp (7) – $21
Slaw, Choice of Dipper Fries, Sweet Fries, Cocktail & Tartar Sauce, Lemon

Semolina Fried Oysters (6) – $21
Slaw, Choice of Dipper Fries, Sweet Fries, Cocktail & Tartar Sauce, Lemon

House Salad – $7 | $11
Cider Vinegar Marinated Cucumber, Grape Tomatoes & Sweet Onion, Harvest Blend Lettuces, Olive Oil

Caesar Salad – $8 | $11
Harvest Blend Lettuces, Seasoned House Croutons, Parmesan, Caesar Dressing

Spinach Salad – $8 | $11
Harvest Blend Spinach, Bacon bits, Onions, Grape tomatoes, Blue Cheese, Balsamic Vinegrette

Add Mahi (6 oz.) – $13 | * Add Salmon (6 oz.) – $15 | Add Chicken Tenders (4) – $8 | Add Shrimp (6) – $10

À La Carte

Stone Ground Grits – $5

Fried Potatoes – $3

Homemade Coleslaw – $4

Braised Collard Greens – $8

Seasoned "Dipper" Fries – $4

Sweet Potato Fries – $4

Pork Shoulder Hash – $10

Dish of Fresh Fruit – $6

Applewood Smoked Bacon – $6

Andouille Sausage – $6

Buttermilk Biscuit – $4

English Muffin/Texas Toast – $2

Brunch Cocktails

Sunrise Mimosa - $11
Champagne, Fresh OJ, Cranberry, Kir Royale, Peach Bellini *Go Bottomless! - $22*

Cucumber Mojito - $13
Ron Bacardi Silver, Muddled Cucumber & Mint, Lime

Bloody Mary - $13
Veggie Infused Vodka, Pickled Okra, Shrimp, Bacon, Seasoned Rim

Irish Coffee - $11
Lighthouse Coffee, Jameson, Whipped Cream, Green Creme de Menthe

Keoke Coffee - $11
Lighthouse Coffee, Brandy, Crème de Cacao

*** Advisory: Consuming raw or undercooked Meat, Poultry, Eggs, Seafood or Shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. All Steaks are cooked to customer request**

A Gratuity of 20% will be added to Parties of 8 or more. No more than 4 Split Checks on Large Parties.

A Fee Charge of up to 4% will be applied to Cards Payments