



MARINA GRILL BRUNCH

Oh ship! That was good!

Hours

Monday - Thursday 11 AM - 9 PM

Friday 11 AM - 10 PM

Saturday 10 AM - 10 PM

Sunday 10 AM - 8 PM

WEEKEND BRUNCH

10 AM - 3 PM

BRUNCH COCKTAILS

Mimosa

\$6/glass or \$15/carafe

Flavors: Orange, Cranberry, Ruby Red Grapefruit, Pineapple

House Blood Mary.....\$6

Vodka Sunrise.....\$6

FOR THE TABLE

To share. Or not.

Giant Cinnamon Roll

covered with maple bourbon icing & bacon bits.....\$11

French Toast Sticks

served with powdered sugar and maple syrup.....\$13

Beignets

Warm, fluffy beignets glazed & covered in berry

compote.....\$12

Upcoming Events



LOOKING TO HOST AN EVENT WITH US?

Contact us at
events@portcitymarina.com
to inquire about our event
spaces available!

BRUNCH

*All served with choice of:
Hashbrowns, Home Fries, Grits, or Fruit*

2 Eggs Breakfast* **GFO**

Two eggs cooked any way w/ bacon or sausage, toast, or
biscuit.....\$18

Chicken & Waffles

Belgium waffle topped with bone-in Southern fried chicken
covered with homemade spicy syrup.....\$19

Three Cheese Omelet **GF, V**

Cheddar, parmesan, & Bourison.....\$16

Big Steak Omelet **GF**

Tender steak bites, tomatoes, onions, mushrooms, topped
with chipotle hollandaise.....\$18

Farmer's Omelet* **GF, V**

Tomatoes, mushrooms, arugula, red onions, goat
cheese.....\$17

Steak & Eggs* **GF**

5 oz marinated NY strip served with eggs cooked any style,
Chipotle hollandaise.....\$25

Lox Bagel*

Cured salmon, local everything bagel, cream cheese, dill,
capers, pickled onions.....\$18

Stuffed French Toast

Cinnamon French Toast stuffed with mascarpone cheese & a
mixed berry compote, topped with powdered sugar.....\$17

Shipwreck Shrimp Tacos

(3) Flour tortillas, crispy fried shrimp, tossed in shipwreck
sauce, shredded cabbage, pineapple salsa, cotija cheese,
sriracha aioli, pickled onions. [not served with a side item]
.....\$20

Brunch Smash Burger **GFO**

Smash ground sausage & ground beef pattys, hash brown
patty, candied maple bacon, American cheese, sunny side
up egg, brioche bun, side of maple syrup.....\$23

Sausage Gravy Skillet

Skillet loaded with eggs, cheddar cheese, sausage gravy,
topped and baked with a buttery buttermilk biscuit.....\$19

Dill Pickle Chicken Sandwich **GFO**

Dill brined fried chicken breast, pickles, chipotle aioli,
toasted brioche bun.....\$17

Fried Grouper Sandwich **GFO**

Fried Grouper, lettuce, tomato, cherry pepper tartar sauce,
toasted brioche bun.....\$21

ENTREES

Mississippi Roast & Grits

Gouda stone ground grits, tender Mississippi Roast,
pepperoncini's, & a grilled cheese sandwich.....\$26

Jerk Chicken **GF**

Marinated half chicken, pineapple salsa, coconut rice, chef's
vegetables.....\$27

Crab-Stuffed Salmon

Stuffed salmon steak with crab cake topped with Old Bay
aioli. Served with coconut rice & chef's vegetables.....\$39

SALADS

+ CHICKEN \$6 + SALMON \$10 + SHRIMP \$11

Caesar Salad **GFO**

Romaine lettuce, homemade cornbread croutons, parmesan
cheese, Caesar dressing.....Half \$10 / Full \$13

House Salad **V, GFO**

Lettuce mix w/ tomato, candied pecans, raisins, apples,
cucumbers, cornbread croutons, red onions w/ choice of
dressing.....Half \$10 / Full \$14

Berry Cobb Salad **GF**

Blueberries, strawberries, pineapple, carrots, goat cheese,
purple cabbage, blackened chicken breast, honey lime
vinaigrette.....\$20

— DRESSING —

Ranch, Bleu Cheese, Honey Mustard, Sweet Chili
Vinaigrette, Oil & Vinegar, White Wine Vinaigrette,
Honey Lime Vinaigrette

V= Vegetarian | GF= Gluten Free | GFO= Gluten Free Option

Items with an “” are our house favorites!

* Items may be cooked to order - Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition