

*Bloody Marys
& Smoked Oysters*

Bloody Mary \$10

RDG 'Canned' Fresh Smoked Oysters \$16

*Margaritas
Guacamole & Salsa Amanecer*

Fresh Grapefruit Margarita \$12

Guacamole & Salsa \$10

*Coffee
& Doughnuts*

Sometimes Sunday Doughnuts \$10

Traditional Beignets \$10

Cinnamon Pastry Rolls w/ Sugar Glaze \$10

Housemade Muffin Miniatures \$10

Shrimp Palace Platter

\$22

House Smoked Jumbo Shrimp

Spicy Shrimp Campeche

Bacon Wrapped Shrimp

w/ Remoulade Sauce

Smoked Fish Platter

\$24

HOUSE SMOKED

Salmon | Rainbow Trout | Red Fish

w/ Cream Cheese & Garnishes

Brunch Salads & Soups

Grapefruit & Avocado Salad w/ Jicama \$10

Blackberry & Queso Fresco Salad w/ Endive \$10

Mix Greens // Iceberg & Blue Cheese // Caesar \$9

Tortilla Soup w/ Avocado Relish \$9

Wild Mushroom Soup w/ Croutons \$9

Egg Dishes

House Made Lobster Sausage w/ Grits & Poached Eggs \$18

Scrambled Egg Crepes w/ Applewood Bacon & Creamy Avocado Salsa \$15

Poached Eggs w/ Slow Roasted Beef Rib & Tortilla Hash \$16

Smoked Salmon & Scrambled Egg Casserole w/ Green Onions & Salmon Caviar \$18

Mimi's Rolled Tacos: Scrambled Eggs & Refried Black Beans w/ Avocado & Chiles \$15

Potato & Egg Enchiladas w/ Handmade Enchilada Sauce & Crema Fresca \$16

Kitchen Breakfast 'Hang Over' Eggs: *[Not for Amateurs]* \$15

Seafood Cocktails

Hand Cut Ceviche w/ Tropical Fruits \$15

Octopus Ceviche w/ Citrus & Chipotle \$16

Gulf Crab Cocktail w/ Jicama & Avocado Sauce \$18

Burgers & Sandwiches

RDG Burger w/ Cheddar Cheese & Handmade Fries \$16

Handmade Gulf Shrimp Burger w/ Tabasco Crema \$20

Lobster Meatball Sandwich w/ Chopped Lobster Mayonnaise \$26

Salads

Gulf Crab & Shrimp Salad w/ Tarragon Dressing \$20

Yellowtail Sashimi Salad w/ Spicy Ginger Dressing \$18

Fried Chicken Salad w/ Iceberg & Blue Cheese Dressing \$16

Grilled Steak Salad w/ Grilled Mushrooms & Smoked Cheddar Dressing \$18

Community Dishes

Wood Grilled Bacon Wrapped Eggs
w/ Jalapeños & Adobo Sauce \$12

Lobster Meat Balls
w/ Remoulade Sauce \$18

Crab Beignets w/ Crab Spice Sauce \$15

Bacon Wrapped TX Quail
w/ Jalapeño & Ranch Dressing \$16

MANGO DE GALLO :

Mango Cubes & Queso Fresco
w/ Limes & Chile \$10

Sunday Brunch Plates

Fried Gulf Shrimp w/ Tartar Sauce & Spicy Slaw \$18

'Red Fish & Rider': Wood Grilled Red Fish w/ Pan Fried Egg \$22

Rainbow Trout w/ Crab Meat & Pine Nut Butter \$20

Pressed Grilled Chicken Breast w/ Caribbean Fig Jerk Marinade \$18

Slow Grilled Pork w/ Cheese Enchiladas & Salsa Mexicana \$16

Wood Grilled Skirt Steak w/ Potato & Egg Enchilada & Avocado Salsa \$22

Steak & Fries: NY Steak *[7 oz USDA Prime]* w/ Handmade Fries & Steak Sauce \$24

Petit Filet Mignon w/ Bacon Cheddar Chive Sauce \$38