

# WOLF ISLAND OYSTER CO.

BRUNCH SERVED SATURDAY & SUNDAY 11AM TO 3PM

## FIRSTS

### **Candied Bacon – \$7**

Applewood Smoked Bacon, Brown Sugar, Chili Flakes

### **Ossabaw Oyster Stew – \$7/\$10**

Oysters, Bacon, Holy Trinity, Sherry, Milk, Thyme, Seasoned Saltines

### **Roasted Tomato & Collard Soup – \$5/\$8**

Roasted San Marzano Tomato, Braised Collard Greens, Garlic, Onion, Fennel, Griddled Texas Toast

### **\* Tuna Nacho – \$14**

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) – \$14**

Garlic Butter, Parmesan Cheese

### **\* South Georgia Oysters (6) – \$14**

Braised Collards, Parmesan Crumbs, Hollandaise Sauce

### **Fried Oyster Skillet – \$15**

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 – \$16**

Blue Crab Claw, Braised Collards, Parmesan Cheese, Hollandaise Sauce

### **Low Country Omelet – \$12**

Andouille Sausage, Red Bell Pepper, Onion, Smoked Gouda, Low Country Butter Sauce

*Add Blackened or Sautéed Shrimp + \$7*

### **South x Southeast Omelet – \$15**

Smoked & Sliced Pork Shoulder, Red Bell Pepper, Onion, Pimento Cheese

### **\* Standard Fair – \$12**

Two Eggs, Applewood Bacon or Andouille Sausage, Stone Ground Grits or Fried Potatoes, Toast or Biscuit

### **Biscuit & Gravy – \$15**

Split & Grilled Biscuit, Fried Pork Chop, Bacon Gravy *(No Side)*

*\* Add Egg + \$2*

### **\* This Little Piggy – \$14**

Griddled Biscuit, Smoked & Sliced Pork Shoulder, Fried Egg, Pimento Cheese, Bacon Gravy

### **\* Crab Cake Benedict – \$18**

Blue Crab Cake, English Muffin, Two Poached Eggs, Hollandaise Sauce

### **\* Southern Benedict – \$15**

Smoked & Sliced Pork Shoulder, Griddled Biscuit, Braised Collards, Two Poached Eggs, Bacon Gravy

### **Texas French Toast – \$15**

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 – \$15**

Brined & Fried Chicken Thigh, Yucca Waffle, Guajillo Butter, Bacon Gravy *(No Side)*

# LUNCHY

Lunch Plates Served with Dipper Fries, Lattice Chips or Wadmalaw Slaw, Substitute Fresh Fruit + \$2

**\* Bacon Double Cheeseburger – \$15**

Two Smashed 4oz. Patties, Queso Blanco, Bacon, Lettuce, Tomato, Creole Mustard Sauce, Brioche Roll  
\* Brunch It with a Fried Egg + \$2

**Lobster Roll – \$19**

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

**\* Egg B.L.T. – \$12**

Fried Egg, Applewood Smoked Bacon, Lettuce, Tomato, Creole Mayo, Griddled Texas Toast

**Shrimp & Grits – \$25**

Blackened White Shrimp, Stone Ground Grits, Andouille, Sweet Onions, Red Bell Peppers, Creole Red Eye Gravy \* Brunch It with a Fried Egg + \$2

**Fried Jumbo White Shrimp (10) – \$20**

Wadmalaw Slaw, Choice of Dipper Fries, Sweet Fries or Lattice Chips, Cocktail & Tartar Sauce, Lemon

**Semolina Fried Oysters (8) – \$21**

Wadmalaw Slaw, Choice of Dipper Fries, Sweet Fries or Lattice Chips, Cocktail & Tartar Sauce, Lemon

**House Salad – \$5/8**

Cider Vinegar Marinated Cucumber, Grape Tomatoes & Sweet Onion, Harvest Blend Lettuces, Olive Oil

**Caesar Salad – \$5/8**

Harvest Blend Lettuces, Seasoned House Croutons, Parmesan, Caesar Dressing

Add Mahi (6 oz.) – \$11 | \* Add Salmon (6 oz.) – \$12 | Add Chicken Tenders – \$7 | Add Shrimp (6) – \$9

## À LA CARTE

Stone Ground Grits – \$3

Fried Potatoes – \$3

Wadmalaw Coleslaw – \$3

Braised Collard Greens – \$3

Seasoned “Dipper” Fries – \$3

Sweet Potato Fries – \$4

Lattice Cut Potato Chips – \$3

Breakfast Potatoes – \$6

Pork Shoulder Hash – \$8

Buttermilk Biscuit/English Muffin – \$3

Dish of Fresh Berries – \$7

Applewood Smoked Bacon – \$5

Andouille Sausage – \$5

### Brunch Cocktails

**Sunrise Mimosa - \$7**

Champagne, Fresh OJ, Cranberry, Kir Royale, Peach Bellini  
*Go Bottomless!* - \$18

**Cucumber Mojito - \$8**

Ron Bacardi Silver, Muddled Cucumber & Mint, Lime

**Bloody Mary - \$9**

Veggie Infused Vodka, Pickled Okra, Shrimp,  
Bacon, Seasoned Rim

**Irish Coffee - \$8**

Lighthouse Coffee, Jameson, Baileys

**Keoke Coffee - \$8**

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 of 4% will be added to all Credit Cards to cover Processing Fees.