Scarlet's STEAKS & SEAFOOD

Jazz BRUNCH

Complimentary Mimosas & Bellinis with the purchase of an entrée

APPETIZERS

Jumbo Lump Crab Cakes • 30
Imported lump crab meat, tri-colored bell peppers, scallions, housemade roasted garlic remoulade, apple parsley salad

Jumbo Shrimp Cocktail • 25
Jumbo Gulf shrimp, Scarlet's cocktail sauce, pickled seasonal vegetables, micro greens

Fried Green Tomatoes • 24
A Southern staple made with thick cut green tomatoes, andouille sausage, Louisiana crawfish & imported crab mornay, chives

Fried Blue Crab Claws • 32
Fried imported blue crab claws, pickled seasonal vegetables, creole remoulade, Tito's cocktail sauce

Firecracker Tuna • 30
Imported sashimi grade yellowfin tuna, firecracker sauce, avocado, cucumber, diced jalapeño, imported jumbo lump crab meat, wasabi aioli, chives, pickled ginger, fried creole shrimp chips

Pimento Cheese Board • 24
House made pimento cheese, Benton's country ham, dill pickles, preserves, fried saltines

Scotch Egg • 14
Soft-boiled egg wrapped in Patton Hot Sausage & panko breadcrumbs, fried crispy, topped with red pepper hollandaise & bacon crumbles served over white cheddar Grit Girl Grits

SOUPS & SALADS

Baked Five Onion Soup • 14
Caramelized onions, Gruyère cheese, garlic crouton, Parmigiano Reggiano cheese

Chicken, Duck & Sausage Gumbo • 16
Trinity of vegetables, dark roux, chicken, roasted duck & andouille sausage, served with jasmine rice

Scarlet's House Salad • 16
Chopped baby iceberg and romaine lettuce, diced cucumbers, heirloom cherry tomatoes, chopped hard boiled egg, shaved red onions, aged cheddar cheese, sourdough croutons, creole remoulade dressing
Add imported jumbo lump crabmeat • 20
Add boiled jumbo Gulf shrimp • 18

Classic Caesar Salad • 15
Fresh crisp romaine, Mediterranean white anchovy, parmesan crisp, garlic herb croutons
Add grilled chicken • 14
Add four grilled, fried or blackened Gulf shrimp • 18
Add imported salmon • 26

BRUNCH ENTRÉES

Blackened Red Fish • 46
Cast iron blackened domestic red fish, Grit Girl Grits, creole mornay, imported lump crab, grilled asparagus

Triple Berry Granola Bowl • 25
Whole Greek yogurt, seasonal berries, granola, almond butter, local honey, bee pollen, lemon zest

Scotch Eggs • 24
Two soft-boiled eggs wrapped in Patton Hot Sausage & panko breadcrumbs, fried crispy & topped with red pepper hollandaise & crispy bacon crumbles, served with hashbrowns

BRUNCH ENTRÉES

Country Fried Steak • 39
8oz New York strip fried crispy golden brown, tri-color peppercorn gravy, two farm fresh eggs, breakfast potatoes

Seafood Pasta • 38
Gulf shrimp, Louisiana crawfish & imported crab meat tossed in boursin cream sauce with tasso ham, mushrooms, bell peppers, Kalamata olives, chives & grated romano

Chicken & Waffle • 28
Original waffle with crispy fried chicken, coffee infused Steen's Pure Cane Syrup

BBQ Shrimp & Grits • 36
1/2 pound of sautéed jumbo Gulf shrimp, New Orleans Style BBQ sauce, andouille sausage, diced bell peppers, roasted cherry tomato, herbs, Grit Girl Grits

EGG ENTRÉES

Choice of grits or breakfast potatoes, choice of biscuit or toast, choice of egg preparation.
Egg whites available upon request.

Scarlet's Breakfast • 26
Three farm fresh eggs served with choice of bacon or sausage

Seafood Omelet • 36
Gulf shrimp, imported lump crab, caramelized mushrooms, onions, chives, Boursin cheese folded in a three egg omelet

"The Classic" Omelet • 29
Diced Canadian bacon, caramelized onions, cheddar cheese, chives

Ribeye & Eggs • 49
12oz ribeye steak, two farm fresh eggs

Petite Filet & Eggs • 55
6oz Filet Mignon, two farm fresh eggs

Farmers Market Frittata • 28
Seasonal vegetables, fontina cheese & farm fresh eggs baked & topped with mix greens, extra virgin olive oil & balsamic

Traditional Eggs Benedict • 24
Toasted English muffin, Canadian Bacon, hollandaise, grilled asparagus, choice of Grit Girl grits or breakfast potatoes

Crab Cake Benedict • 40
Imported jumbo lump crab cakes, grilled English muffin, poached eggs hollandaise sauce, grilled asparagus, choice of Grit Girl grits or breakfast potatoes

SWEET STUFF

Strawberries & Cream Cheese Stuffed French Toast • 18
Brioche, cinnamon brandy custard, cornflake crust, local honey whipped cream cheese, warm strawberry sauce, fresh strawberries, whipped cream, fresh mint

Original Waffle • 14
Choice of berry compote & whipped cream or plain

Praline Waffle • 20
Pecan waffle, caramel sauce, Steen's cane syrup, whipped cream, house made praline crumble

Crème Brulee • 14
Rich, sweet custard with fresh vanilla bean enveloped with caramelized crust

Cheesecake • 13
Rich & smooth New York style cheesecake with a raspberry gastrique

SIDES

Fruit Cup • 8
Grilled Asparagus • 14
Breakfast Potatoes • 6
Breakfast Sausage • 8
Bacon • 8
Cheese Grits • 7
Grit Girl Grits • 6
Sausage Gravy • 6
Biscuit & Gravy • 12
Biscuit • 6
Toast • 6
Hashbrowns • 6

Some items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.