



7th Restaurant & Lounge

BRUNCH

Served Saturday & Sunday

ENTREES

Shrimp & Grits 16.99

7th signature shrimp & sautéed peppers served over creamy grits topped with our Cajun Cream sauce.

Salmon & Grits* 19.99

Fresh six ounce, pan seared salmon served over creamy grits & topped with your choice of *Cajun Cream* or *Teriyaki Sauce*.

French Toast 13.99

Classic French Toast drizzled with cream cheese, strawberry syrup & powdered sugar. Served with turkey or pork bacon.

7th Breakfast Sampler* 11.99

Two eggs - scrambled or fried, served with your choice of grits or home fries, & turkey or pork bacon.

Chicken & Waffles 17.99

Three fried jumbo wings served with your choice of waffle:

Classic Vanilla Waffle with honey drizzle & powdered sugar.

Red Velvet Waffle with cream cheese drizzle & powdered sugar.

French Toast with strawberry syrup, cream cheese drizzle & powdered sugar. [substitute French Toast +\$2.00]

Seafood Platter^ 24.99

Hand battered, deep fried shrimp and two deep fried whiting filets served with Zesty Waffle Fries, cocktail & tartar sauce.

Whiting & Grits^ 14.99

Two hand battered filets, fried & served over creamy grits.

APPETIZERS

Salmon Bites 9.99

Four handmade salmon bites seasoned with a special seafood blend, battered with panko breadcrumbs, deep fried & served with PowPow sauce.

Crab Bites 9.99

Four handmade crab bites seasoned with a special seafood blend, battered with panko breadcrumbs, deep fried & served with PowPow sauce.

Mambo Shrimp 10.99

Hand battered, deep fried shrimp tossed in a sweet and tangy Mambo sauce.

7th Wings 11.99

Eight chicken wings seasoned with a special marinade, deep fried & tossed in a flavor of your choice.

Served with Ranch or Blue Cheese dressing.

Wing Flavors: *Buffalo*, *Honey BBQ*, *Jerk*, *Garlic Parmesan*,

Lemon Pepper, *Honey Lemon Pepper* [+\$1.00]

Mambo Sauce [+\$1.00] *All flats/All drums* [+\$1.00]

Cheese Sticks 7.99

Five mozzarella sticks deep fried & served with marinara.

Zesty Waffle Fries 5.99

Seasoned waffle fries.

MIMOSA

Classic Mimosa Carafe 20.⁰⁰

Classic Mimosa 5.⁰⁰

Wycliff Brut champagne topped with your choice of orange, pineapple, or cranberry juice.

BRUNCH EXTRAS

Home Fries 5.99

Turkey Bacon 4.99

Creamy Grits 4.99

Three Eggs* 4.99

French Toast 8.99

Cheese Grits 5.99

Pork Bacon 4.99

Two Eggs* 3.99

Waffle 6.99

| Red Velvet or Vanilla |

À LA CARTE

6 oz. Salmon* 11.99

3 Jumbo Wings 10.99

Shrimp | Grilled or Fried | 9.99

Whiting^ 9.99

Chicken | Grilled or Fried | 8.99

Dessert | Chef's Choice | 6.99

Beverages 2.99



NOTICE: Items marked with an * may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Not all ingredients are listed on our menu, please inform your server of any food allergies or sensitivities.

Items marked with an ^ indicate that fish (whiting) filets may contain small bones.

18% gratuity will be included on all parties of 6 or more. | Dining experience limited to 2 hours.