

FEATURED SPECIALS

July 25th, 2026

Vegetable of the Day: Honey Almond Green Beans

Daily Side: Cajun, Bacon and Sun Dried Tomato Rice Pilaf

Soup Du Jour: New England Clam Chowder or Vegetable Soup

Quiche Du Jour (Lorraine)

Swiss cheese, sauteed white onion, peppered bacon, eggs and cream Served with Bender fries & Artisan greens \$15.95

Crabcake Benedict

Crabcake with sauteed spinach, crisp bacon, poached eggs & sauce Hollandaise on sourdough rounds \$18.95

Pasta du Jour

Key West Shrimp, baby spinach, artichokes, diced tomatoes, garlic, olive oil and balsamic vinegar. Tossed with mozzarella stuffed sacchetti pasta. Served with a small lettuce salad \$18.95

Fisherman's Platter

Cajun sea scallops, broiled salmon, cod ala foley Served with rice and vegetable du jour \$19.95

Brunch Burger

*8oz Angus Tri-blend Pat LaFrieda burger. Topped with bacon, Cheddar Cheese and a fried farm fresh egg. Served on a toasted Brioche bun. \$18.95
Add sauce Hollandaise 19.95

Corned Beef Hash & Eggs

Pan fried potatoes and corned beef. Topped with two farm fresh eggs over easy \$13.95
Add sauce Hollandaise \$14.95

French Toast

Sliced French baguette, egg battered and grilled until golden brown. Topped with sliced strawberry in syrup and powdered sugar. Served with crisp smoked bacon. \$13.95

Cajun Chicken Caesar

Cajun B & E Chicken on a bed of Romaine lettuce, house made croutons and parmesan cheese. Served with Bender's Caesar dressing \$21.95

Lightly Fried Select Oysters

Bender fries & coleslaw \$15.95

Lightly Fried Key West Shrimp

Bender fries & coleslaw \$15.95

Featured Drink Specials

Premium Mimosa

Codorniu Cava Brut w/ fresh orange juice \$14.95

House Mimosa

Dalvin Prosecco w/ fresh orange juice \$9.95