

OPHELIA'S

Fish House & Oyster Bar

Brunch

Soups & Salads

Add: Chicken 7, Salmon 8, Shrimp 8, Steak 8, Fried Oyster 6, Avocado 4

SHRIMP & CRAB BISQUE Cup 8 Bowl 14

Served with garlic baguette

ARTISAN SALAD 12

Mixed greens topped with cucumbers, tomatoes, and shaved red onions

LOBSTER BISQUE Cup 8 Bowl 14

Crème fraiche, garlic baguette

CAESAR SALAD 12

Romaine hearts tossed with creamy garlic caesar, croutons, and parmesan cheese

Eggs & More

BUILD YOUR OWN OMELETTE 10

Three egg omelette served with home fries, bacon or sausage, and toast

• Each Item \$1 : Swiss, American, Cheddar, Feta, Mushrooms, Spinach, Green Peppers, Onions, Tomatoes, Bacon, Sausage, Ham •

EGGS YOUR WAY 12

Two eggs any style served with applewood smoked bacon or sausage, home fries and toast. Add an extra egg \$2

SMOKED SALMON BAGEL 16

Smoked salmon, boiled eggs, capers, onions, cream cheese on a toasted bagel

OMELETTE FLORENTINE 14

Three egg white omelette filled with garlic sautéed spinach, mushrooms, and feta cheese served with home fries and your choice of bacon or sausage

COUNTRY SCRAMBLER 14

Home fries tossed with sausage, diced bacon, shredded cheese and topped with two eggs cooked to order

STEAK & EGGS 18

Two eggs cooked to order served with grilled steak, home fries and toast

OPHELIA'S BREAKFAST 14

Buttermilk pancakes served with two eggs cooked to order and your choice of bacon or sausage

SEAFOOD OMELETTE 20

Three egg omelette with shrimp, crab and scallops topped with our lobster cream sauce served with home fries and your choice of bacon or sausage

VEGGIE HASH 14

Crispy potatoes, topped with mushrooms, peppers, onions, garlic, and crispy onion strings, topped with two eggs cooked to order

BREAKFAST SEAFOOD HASH 20

Hash browns topped with crab meat, scallops, shrimp, peppers, onions, garlic, onion strings, and two eggs cooked to order

Breakfast Classics

Add bacon or sausage \$3

BRIOCHE FRENCH TOAST 11

Brioche bread, battered, topped with honey butter, mixed berries

BELGIAN WAFFLE 11

Homemade belgian waffle topped with honey butter, mixed berries

BUTTERMILK PANCAKES 11

3 buttermilk pancakes topped with honey butter, mixed berries

CHICKEN & WAFFLE 15

Fried chicken breast, drizzled with honey and served on a homemade belgian waffle

Ophelia's Bennies

CLASSIC EGGS BENEDICT 14

Toasted english muffin, ham, poached eggs, hollandaise sauce, home fries

CRAB BENEDICT MP

Ophelia's crab cakes served on fried green tomatoes, topped with poached eggs and hollandaise sauce

SHRIMP & GRITS BENEDICT 15

Seared fontina grit cakes on a bed of lobster sauce, grilled jumbo shrimp, poached eggs, hollandaise sauce

AVOCADO TOAST BENEDICT 16

Whole wheat avocado toast, poached eggs, hollandaise sauce, home fries.

Bottomless Mimosas and Bloody Mary's \$24 per 90 minutes

Sandwiches & Burgers

All sandwiches served with chips sub fries or side salad \$3 bacon \$3 egg \$2

OPHELIA'S BURGER 16

Angus burger, lettuce, tomato, onion, american, cheddar or swiss cheese, potato bun

BREAKFAST SANDWICH 13

Toasted potato bun, eggs cooked to order, american cheese, bacon or sausage, home fries

SMOKED SALMON BLT 18

Potato bun with lettuce, tomato, bacon, cream cheese

SHRIMP OR OYSTER PO BOY 14

Fried shrimp, shredded lettuce, red onions, tomatoes, chipotle aioli

CRAB CAKE SANDWICH MP

Lettuce, tomato, old bay aioli, potato bun

Chilled Seafood

• RAW OYSTERS •

EACH DAY OPHELIA'S FEATURES A ROTATING SELECTION OF LOCAL CHESAPEAKE AND

NEW ENGLAND OYSTERS

Shucked to order 1/2 Dozen or Dozen MP

SEAFOOD TOWER 60

Scallops, lobster, shrimp, mussels, oysters, bloody mary cocktail sauce, lemon

JUMBO SHRIMP COCKTAIL 24

Cocktail sauce, lemon

PEEL & EAT SHRIMP 18 Half 34 Pound

Hot or Chilled, cocktail sauce, lemon

SNOW CRAB OR DUNGENESS 1LB. MP

Clarified butter & lemon (served chilled or hot)

Chesapeake Boils

Add 1 Lobster tail 15 | 10 Scallops 2ea 14 | Crab Cluster 1ea 19 | Dungeness Crab \$18 1/2 Pound

OPHELIA'S CAJUN BOIL 26

Cajun spice, shrimp, mussels, crawfish, andouille sausage, potatoes, corn on the cob, basmati rice

OPHELIA'S CAJUN CRAB BOIL 32

Cajun spice, snow crab or dungeness crab, andouille sausage, potatoes, corn on the cob, basmati rice

COCONUT MASSAMAN SEAFOOD BOIL .. 32

Shrimp, mussels, crawfish, bok choy, corn on the cob, lemongrass broth, basmati rice

SCALLOPS & SHRIMP BOIL 38

Shrimp, scallops, cajun spice, andouille sausage, potatoes, corn on the cob, basmati rice

LOBSTER BOIL 42

8oz Lobster tail, cajun spice, andouille sausage, potatoes, corn on the cob, basmati rice

Sides

SIDE SALAD OR CAESAR 7

TWO EGGS YOUR WAY 4

SHORT STACK 4

HOME FRIES 4

WHITE OR WHEAT TOAST 3

BACON OR SAUSAGE PATTY 4

ENGLISH MUFFIN 4

FRUIT CUP 4

GRITS 4

TOASTED BAGEL 4

Add cream cheese \$3

Little Mates

GRILLED CHEESE 8

with french fries or fruit

PANCAKES 8

with bacon, sausage or fruit

PASTA 8

Garlic butter or marinara

(12 and under)

EGG ANY STYLE 8

with bacon, sausage, or fruit

FRENCH TOAST 8

with bacon, sausage or fruit

CHEESE BURGER 9

with french fries or fruit

Dessert

KEY LIME PIE 9

Whipped cream

TURTLE CHEESE CAKE 9

Whipped cream

HILLRESTAURANTGROUP.COM

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.