



The Bright Eye Breakfast Sandwich

Two Fried Eggs with Bacon, Ham, Cheddar Cheese, Arugula & Sriracha Mayo on a Pretzel Bun. Served with Breakfast Potatoes. \$11

Vegan Hash

Seasonal Vegetables Sauteed *over* Breakfast Potatoes. \$12. Add a Poached egg \$2.

Berries & Brie Crepes

Two Warm Crepes with Seasonal Berries Compote Melted into Fresh Brie. Served with Breakfast Potatoes. \$13

Steak & Eggs

A 5oz Sirloin Steak Cooked to Order with 3 Eggs your way. Served with Breakfast Potatoes and Toast. \$16

Corey Ave Breakfast

Two Eggs served your way with Bacon or Sausage patty. Served with Breakfast Potatoes & Toast. \$9

Egg White Scramble

Hand Separated Egg Whites, Fresh Tomatoes, Artichoke Hearts, Mushrooms, and Onions with Goat Cheese Crumbles. \$13

Shrimp N Grits

Chill's Famous Recipe. Andouille Sausage, Shrimp, Onions, Peppers Served in our Special Sauce *over* Fresh Grits and Topped with a fried Egg. \$18

Blind Pass Omelet

Grilled Chicken, Brie & Tomatoes. Served with Breakfast Potatoes & Toast. \$12

Bananas Foster Waffle or French Toast

Fresh Bananas, Spiced Rum, Brown Sugar & Real Butter Poured Over a Fresh Waffle or Double Dipped Challah Bread French Toast. \$14

Ham and Brie Crepes

Black Forest Ham & Brie, Melted into Two Perfect Crepes Topped with Our Signature Lemon Basil Sauce. Served with Breakfast Potatoes. \$14

Avocado Toast

Toasted Whole Grain Bread with Sundried Tomato Ricotta, Avocado & Sriracha Mayo, Blistered Tomato Arugula Garnish. Topped with Poached Eggs. \$12

Eggs Benedict

Poached Eggs on a Toasted English Muffin, with Canadian Bacon & Homemade Hollandaise. Served with Breakfast Potatoes. \$12

Denver Omelet

Green & Red Peppers, Red Onions, Ham & Cheddar Cheese. Served with Breakfast Potatoes & Toast. \$11

Vegetable Omelet

Onions, Peppers, Eggplant, Mushrooms, Tomatoes & Cheddar Cheese. Served with Breakfast Potatoes and Toast. \$11

Spinach Artichoke Goat Cheese Crepes

Two Crepes Filled with Tomatoes, Artichokes Hearts, Onions & Spinach Served with Lemon Basil Sauce & Breakfast Potatoes. \$13

Handhelds

French Dip

Thinly Sliced Roast Beef with Grilled Onions & Swiss cheese on a Hoagie, with Au Jus & Horseradish Aioli. \$13

Big Kid Grilled Cheese

Cheddar, Provolone & American Cheese with Bacon, Tomato & Asparagus. Served on Multi Grain Bread. \$9

Blackened Chicken Avocado Wrap

A Spinach Tortilla Filled with Blackened Chicken, Blue Cheese, Bacon, Chipotle Aioli, Lettuce, Tomato & Homemade Guacamole. \$11

Reuben

Yuengling Braised Corned Beef with Homemade Thousand Island and sauerkraut. \$12

Fish Tacos

Grilled, Fried or Blackened Grouper, Mixed Cheese, Cabbage, Pico de Gallo, Chipotle Crema & Guacamole. Served with Rice and Beans. \$MP

Beach Burger

Two 4oz Fresh Angus Beef Patties Served on a Brioche Bun with Lettuce & Tomato. Add Cheese or bacon for \$1.50 Each. Grilled Mushrooms or Onions for \$1 each. \$10
(substitute a Beyond Patty for \$3)

Ask your server about our Burger de Jour,

Cuban Sandwich

Salami, Ham, Pork, Swiss Cheese, Pickles, Mayo Mustard pressed on Cuban Bread. \$12

Buffalo Chicken Wrap

Crispy Chicken, Tossed with Buffalo Sauce, Lettuce, Tomato, Celery, Blue Cheese Crumbles & Avocado Ranch in a Roasted Pepper Tortilla \$10

Grouper Sandwich

Grilled, Blackened or Fried, Served on Brioche Bun with, Lettuce, Tomato & a side of Tarter. \$MP

Caprese Panini

Grilled Chicken, Fresh Mozzarella & Provolone Cheese with Tomato Basil Bruschetta. \$10

Entrees

Shrimp Scampi

Sauteed Shrimp with a Lemon Garlic Butter Sauce, Parsley & White Wine. Tossed with Angel Hair Pasta. Served with a Warm Baguette \$18

Blackened Salmon Alfredo

Cavatappi Pasta Tossed in a Classic Alfredo Sauce & Topped with Blackened Salmon. Served with a Warm Baguette. \$19

Shrimp N Grits

Chill's Famous Recipe: Andouille Sausage, Shrimp, Onions & Peppers Served in our Special Sauce over Fresh Grits & Topped with a fried Egg. \$18

6oz Filet Mignon

Locally Aged & Topped with a House Compound Butter. Served with Mashed Potatoes & Vegetables. \$24

Meatloaf

Served Over Loaded Mashed Potatoes with Bacon, Jack Cheese & Scallions and Roasted Corn Coulis. Then it's Topped with Fresh Onion Straws. \$16

Beer Battered Fish N Chips

Coated in a Yuengling Beer Batter & Deep Fried Cold Water Cod. Served with Fries & Cole Slaw. \$14

Corey Ave Sirloin

Locally Aged 8oz Sirloin, cooked to your liking, Topped with a Brandy Peppercorn Sauce. Served with Loaded Mashed Potatoes & Seasonal Vegetables. \$18

Roasted Spaghetti Squash

Eggplant, Zucchini, Onion, Kalamata Olives, Tomatoes & Fresh Marinara Sauce Topped with Roasted Spaghetti Squash. \$14

Island Chicken

Jerked Grilled Chicken with a Mandarin Orange & Pineapple Salsa. Served over a bed of Caramelized Peppers & Onions. Served with Black Beans & Cilantro Lime Rice \$18

Fresh Gulf Grouper

Grilled or Blackened, Topped with a Lemon Beurre Blanc. Served with Cilantro Lime Rice & Seasonal Vegetables. \$MP

Chicken Ala Vodka

Grilled Chicken Breast & Cavatappi Pasta in a Tomato Cream Sauce. Served with a Warm Baguette. \$17

Add House Salad for \$3 or a Caesar Salad for \$4

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