

BUOY'S

Bar And Grill

BRUNCH MENU

SERVED DAILY FROM 11AM- 5PM



BRUNCH

BREAKFAST TACOS

Scrambled Egg, Chorizo, Cheddar Cheese, Potatoes, Salsa, Avocado, Pico. 15

OLD SCHOOL HASH

Home-Made Corned Beef Hash, 2 Eggs, Potatoes, Toast. 15

SHRIMP & GRITS

Blackened Gulf Shrimp, Fire Roasted Tomatoes, White Cheddar, Stone Ground Grits. 18

BUOY COMBO

2 Eggs, Bacon, Ham, Or Sausage, Potatoes, Toast. 13

STEAK & EGGS

Tenderloin Medallions, 2 Eggs, Potatoes, Toast. 18

BREAKFAST BURRITO

Scrambled Eggs, Sausage, Onions, Peppers, Salsa, and Cheese, Breakfast Potatoes. 15

CRÈME BRULÉ

FRENCH TOAST

Thick Cut French Toast, White Chocolate, Fresh Berries. 15

AVOCADO TOAST

2 Eggs, Avocado, Arugula, Tomato, And Radish on Fresh Baked Ciabatta Bread. 15

FRUIT & GRANOLA PARFAIT

Granola, Berry Coulis, Toasted Coconut, Honey, Fresh Berries. 11

MEAT LOVERS OMELET

Sausage, Bacon, Ham, Cheddar, Potatoes, Toast. 15

BUOY OMELET

Shrimp, Scallops, Bacon, Spinach, Swiss Potatoes, Toast. 16

CRAB CAKE BENEDICT

Fresh Lump Blue Crab, Poached Eggs. 20

PORK BELLY BENEDICT

Braised Pork Belly, Poached Eggs, Hollandaise, Potatoes. 14

SHORT RIB BENEDICT

Braised Short Rib, Poached Eggs, Hollandaise, Potatoes. 16

SHARED PLATES

EGGPLANT CAPRESE STACK

Flash Fried Eggplant, Fresh Mozzarella, Marinated Tomatoes, Fresh Basil, Balsamic Glaze. 15

CRAB CAKES

Fresh Lump Blue Crab, Mango Puree, Mango Salad. 18

THAI CURRY MUSSELS

PEI Mussels, Sautéed In A Spicy Thai Curry Broth. 16

STICKY PORK BELLY

Celery Root Puree, Char Siu Glaze Pickled Fresnos, Toasted Sesame. 14

CHILLED GULF SHRIMP

Jumbo Shrimp, Yuzu Cocktail Vinaigrette. 13

TUNA TRIO

Sesame Seared, Korean Poke, Spicy Tuna, Edamame Hummus, Wontons, Asian Guac. 18

BUOY SHRIMP

Crispy Fried Shrimp, Sweet and Spicy Buoy Sauce, Pickled Fennel. 15

GUACAMOLE

Hass Avocados, Cilantro, Lime, Pico, House Made Chips. 15

CEVICHE

Local Catch, Shrimp, Scallops, Tuna, Avocado, Citrus. 19

QUESADILLA

Chicken, Ricotta Cheese, Sautéed Spinach, Sundried Tomato, Basil Sour Cream. 12

KUNG PAO CALAMARI

Flash Fried, Tossed With Carrots, Chiles in a Sweet and Spicy Chile Sauce. 15

RAW OYSTERS

Fresh Selections Daily. MKT

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

GARDEN FRESH SALADS

Add a protein to your Entrée Salad.
Chicken 7 / Shrimp 8
Grouper MKT / Steak 16

BUOYS HOUSE SALAD

Mixed Greens, Cucumber, Tomato, Croutons, Onion, Candied Walnuts, Tri Berry Vinaigrette. 13

AVOCADO BEET SALAD

Roasted Beets, Avocado, Shaved Parmesan, Spring Mix, Berry Vinaigrette. 15

ROASTED POBLANO CAESAR

Romaine, Croutons Parmesan, Roasted Poblano, Caesar. 12

TROPICAL SALAD

Mixed Greens, Pineapple, Strawberries, Candied Walnuts, Toasted Coconut, Berry Vinaigrette. 15

TOGARASHI SEARED TUNA SALAD

Mango, Red Onion, Avocado, Red Peppers, Crispy Wonton, Sesame Ginger Dressing. 21

PREMIUM SIDES

ASPARAGUS 8

TRUFFLE FRIES 12

HONEY BACON BRUSSELS 9

PLANTAIN MASHED POTATOES 8

SAUTEED SPINACH 8

SIGNATURE SIDES

BOURSIN MASHED POTATOES 6

TROPICAL SLAW 5

SIDE OR CAESAR SALAD 6

HAND CUT FRIES 7

COCONUT RICE 5

GREEN BEANS 7

HOUSEMADE DESSERTS

COCONUT CHEESE CAKE

FRESH FRUIT SORBET

UPSIDE DOWN PINEAPPLE CAKE

KEY LIME PIE

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LUNCH

Served with your choice of Hand Cut Fries, Coconut Rice, Mashed Potatoes.
**Sub a Premium Side for \$3

PORK DIP

Slow Roasted Pork Loin, Shaved Thin, Provolone Cheese, Chipotle Aioli, Cajun Jus. 15

PORK BELLY BLT

Braised Pork Belly, Crisp Lettuce, Tomato, Bacon Jam, Pepper Mayo, Grilled Sourdough. 15

CARIBBEAN CHICKEN SANDWICH

Signature Marinade, Tropical Slaw, Mango Sriracha Sauce. 15

SEAFOOD FRA DIAVALO

Linguine, Shrimp, Fresh Catch, Calamari, Mussels, Scallops, Spicy Pesto Marinara. 21

MAHI BLT

Blackened Mahi, Provolone, Bacon, Lettuce, Tomato, Tarter. MKT

FISH & CHIPS

Fresh Grouper, Hand Cut Fries, Roasted Corn and Poblano Hush Puppies, Tropical Slaw. MKT

CARNE ASADA TACOS

Marinated Skirt Steak, Black Bean Puree, White Cheddar, Napa Cabbage, Avocado, Crema. 18

KIMCHI RUEBEN

House Cooked Corned Beef, Kimchi, Swiss Cheese, Spicy Sauce. 15

SHRIMP PO' BUOY

Crispy Shrimp, Buoy Sauce, Muenster Cheese, Lettuce, Tomato. 17

GULF GROUPE SANDWICH

Gulf Grouper, Lettuce, Tomato, Tartar. MKT

BAJA GROUPE SANDWICH

Flash Fried Grouper, Baja Sauce, Lettuce, Tomato, Avocado Spread. MKT

PORTOBELLO SANDWICH

Grilled Portobello, Muenster Cheese, Balsamic Onions, Avocado Spread, Lettuce, Tomato. 14

SRIRACHA BURGER

Candied Sriracha Bacon, Muenster Cheese, Lettuce, Tomato, Onion. 17

ROASTED VEGETABLE PASTA

Roasted Tomato, Pepper, Onion, Asparagus In A Fresh Herb Sundried Tomato Pesto. 16

ADD Chicken 7 | Shrimp 9

Grouper MKT

GROUPE TACOS

Gulf Grouper, Spicy Cabbage, Pickled Vegetables, Cilantro Lime Crema. MKT

MAINE LOBSTER ROLL

Butter Poached, Fresh Herb Mayo, Buttered Roll. MKT