# WEEKEND BRUNCH

Saturdays & Sundays, 10am - 3pm

#### **BRUNCH SPECIALTIES**

MONKEY BREAD 6 cinnamon sugar, dulce de leche

HOUSE SMOKED SALMON\* 10 bagel, cream cheese, onion-caper relish

VOLA'S BREAKFAST\* 13 3 eggs your way, bacon or sausage, hash browns, buttermilk biscuit

SHRIMP & GRITS 17
grilled shrimp, anson mills grits, andouille sausage,
roasted tomatoes, low country gravy

CRAB CAKE BENEDICT 17
poached eggs\*, buttermilk biscuits, old bay hollandaise,
hash browns

CRISPY CHICKEN & BISCUITS 14 fried chicken breast, cream gravy, hash browns

THICK CUT BRIOCHE FRENCH TOAST 11 dipped in coco lopez, seasonal berries, spiced maple syrup

BLUEBERRY BUTTERMILK PANCAKES 12 spiced maple syrup

DOCKSIDE SCRAMBLE 12 eggs, onions, peppers, tomatoes, bacon, cheddar, hash browns

### YOUNG DINERS 6

Choice of side: sausage: bacon; hash browns; biscuit; fruit bowl

PANCAKE | FRENCH TOAST | DOCKSIDE SCRAMBLE | 2 EGG SCRAMBLE

SIDES 5

OLD BAY FRIES | HASH BROWNS | BREAKFAST SAUSAGE APPLEWOOD SMOKED BACON | TWO SCRAMBLED EGGS BAGEL cream cheese | CORN ON THE COB old bay butter



#### SHAREABLE STARTERS

COCONUT SHRIMP 14
crispy fried jumbo shrimp, mango-chili-coconut sauce

HUSHPUPPIES 7 honey butter

CRAB DIP 14

lump blue crab, sharp cheddar, pimentos, everything crackers

DEVILED EGGS & BACON 6 half dozen, old bay, applewood smoked bacon

CHICKEN WINGS 12 old bay, vola's inferno or peanut butter & jelly sauce; blue cheese ranch, celery

FRIED CALAMARI 12 spicy marinara, parmesan

CONCH FRITTERS 11 key lime mustard sauce, chipotle cocktail sauce

# OYSTERS, CLAMS, SHRIMP & MUSSELS

DAILY OYSTER SELECTION\*

we shuck to order and your server will describe today's offerings

SEAFOOD COCKTAIL 12

shrimp, calamari, mahi mahi, fennel, corn, cilantro, lime, jalapeño, avocado, saltine crackers

LITTLE NECK STEAMERS 14 white wine, garlic, lemon, garlic bread

PEEL & EAT SHRIMP ½lb. 13 / 1lb. 21 drawn butter, lemon, chipotle cocktail sauce

SAILOR STYLE MUSSELS 13 white wine, garlic, parsley, lemon, garlic bread

### SOUP & SALADS

Add to any salad: blackened grouper +8; grilled shrimp +8; crab cake +11; grilled chicken +6

CHESAPEAKE BAY CHOWDER 6

blue crab, cherrystone clams, bacon, gold potatoes

ASIAN PEAR-ENDIVE SALAD 12

grilled chicken breast, baby greens, toasted pecans, goat cheese, sweet mustard dressing

CAESAR SALAD 9

garlic dressing\*, parmesan croutons, shaved parmesan

MANGO-SPINACH SALAD 10

baby spinach, mango salsa, toasted pumpkin seeds, key lime vinaigrette\*

ROASTED BEETS & GOAT CHEESE SALAD 12

baby kale, red wine vinaigrette, smoked goat cheese, toasted pumpkin seeds

# SANDWICHES & TACOS

Served with your choice of old bay fries or sea salt & vinegar chips.

CRISPY FRIED CHICKEN SANDWICH 14

shredded lettuce, chipotle mayo, potato bun

TORPEDO BURGER\* 15

cheddar, bacon, old bay mayo, semolina bun

**LOBSTER ROLL 24** 

lemon mayo, celery, buttered new england style roll

FRIED OYSTER OR SHRIMP PO' BOY 15

local oysters or jumbo shrimp, lettuce, tomato, remoulade

**BLACKENED GROUPER SANDWICH 16** 

lettuce, pickled jalapeño tartar sauce, potato bun

CAROLINA BBQ PORK SANDWICH 13

smoked pork shoulder, eastern carolina bbq sauce, southern slaw, potato bun, deviled egg

**CRAB CAKE SANDWICH 18** 

shredded lettuce, old bay mayo, potato bun

**DOCKSIDE FISH TACOS** 14

southern slaw, chipotle aioli, mango salsa

FIRECRACKER SHRIMP TACOS 16

spicy shrimp, citrus slaw, peanut sauce, fresh herbs

## YOUNG DINERS 6

Choice of side: old bay fries: salt & vinegar chips; corn on the cob; seasonal veggies

GRILLED CHEESE | FRIED CHICKEN TENDERS | GRILLED MAHI MAHI FRIED FISH FINGERS | FRIED SHRIMP

### **FAVORITES**

ATLANTIC COD FISH & CHIPS 17

old bay fries, southern slaw, pickled jalapeño tartar sauce

**SEARED SCALLOPS 27** 

creamy saffron polenta, tiny green beans, house made pancetta

CRAB CAKES 29

old bay fries, southern slaw, pickled jalapeño tartar sauce

SHRIMP & GRITS 19

grilled shrimp, anson mills grits, andouille sausage, roasted tomatoes, low country gravy

CRISPY FRIED CHICKEN 19

sweet potato biscuit, corn on the cob, southern slaw, old bay fries

KING STREET SEAFOOD STEW 21

pei mussels, littleneck clams, shrimp, grouper, tomato-fennel broth

**GRILLED SHRIMP SKEWERS 26** 

sweet chili marinated shrimp, lime-cilantro rice, tiny green beans

**BLACKENED GROUPER 26** 

lime-cilantro rice, grilled broccolini

# SIDES 5

OLD BAY FRIES | LIME-CILANTRO RICE

GRILLED BROCCOLINI | SEA SALT & CIDER VINEGAR CHIPS

CORN ON THE COB old bay butter | GARLIC BREAD marinara

## DESSERTS 6

#### **AUDREY'S KEY LIME PIE**

whipped cream, lime zest

CHOCOLATE BAVARIAN

bittersweet chocolate, ricotta cheese, caramel sauce, peanut-brown sugar cookie

#### MANGO CRÈME BRÛLÉE

mango nectar custard, mango chutney

#### S'MORES SUNDAE

warm brownie, graham crackers, vanilla marshmallow fluff, chocolate sauce, salted caramel gelato

\*Served raw or undercooked or may be ordered undercooked. The Virginia Department of Health warns that raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu subject to change without notice