

# Rudee's Brunch

10AM - 2PM  
SUNDAYS ONLY



## Today's Fresh Catch\*

A daily selection of the freshest fish available, **broiled, fried or grilled**, many right from our docks. **\$25.99**

**Blackened** – add \$1.99

**Concassé** – Topped with specially-seasoned sautéed green peppers, tomatoes, and onions **add \$1.99**

**Topped** with fresh jumbo lump crabmeat **add \$11.99**

**Chesapeake Style** – Topped with jumbo lump crabmeat, Smithfield ham, and Béarnaise sauce **add \$12.99**

**Oscar Style** – Topped with jumbo lump crabmeat, asparagus, and Béarnaise sauce **add \$12.99**



Each of our delicious Eggs Benedicts are prepared with poached eggs\* and served with homefries and a fresh blueberry muffin.

## Rudee's Eggs Benedicts

### Scarlet O'Hara\*

A Southern variation. English muffins topped with sausage patties, poached eggs, and finished with rich sausage gravy. \$11.99

### Seafood Benedict\*

Our Classic Benedict topped with Edwards VA ham, shrimp, scallops, and crabmeat. \$18.99

### Crabcakes Benedict\*

**Classic!** A Virginian's delight. Fried crabcakes, poached eggs, and Edwards VA ham finished with hollandaise sauce. \$19.99

### Benedict Arnold\*

½ Classic and ½ Jo Jo's creamed chipped beef. \$11.99

### The Oscar\*

English muffins, petite filet medallions, poached eggs, crabmeat, and asparagus spears topped with tangy Béarnaise. The ultimate! \$23.99

### The Classic\*

English muffins, local Edwards VA ham, and poached eggs topped with hollandaise sauce. \$13.99

### The Rockefeller\*

English muffins, Edwards VA ham, spinach with special ingredients, and poached eggs topped with hollandaise. \$14.99  
**Topped with fried oysters, add \$8**

## Brunch Features

### Bayou Beignets (6)

**Classic!** New Orleans inspired crispy puff pastry topped with powdered sugar and served with chocolate and raspberry dipping sauces. \$9.99

### Eggs Breakfast aka "The Rude"\*

2 eggs any style served with bacon, toast or biscuit and homefries with a blueberry muffin. \$9.99

### Jo Jo's Creamed Chipped Beef

A secret Philadelphia recipe served on English muffins with homefries and a blueberry muffin. \$9.99

### Rudee's Croissantwich\*

Ham, bacon, egg, and your choice of melted cheese served on a croissant with homefries and a blueberry muffin. \$12.99

### Biscuit & Gravy

Open faced buttermilk biscuit and two sausage patties smothered with our house sausage gravy with homefries and a blueberry muffin. \$9.99

### Steak and Eggs\*

6 oz. filet mignon and three eggs any style with homefries and a blueberry muffin. \$29.99

### Omelets\* (Served with homefries and a fresh blueberry muffin.)

**Three Cheese:** Cheddar, provolone, and pepperjack. \$12.99

**Ham & Cheese:** A classic with ham and cheddar cheese. \$13.99

**Western:** Green peppers, onions, ham, tomatoes, and cheddar cheese. \$14.99

**Veggie:** Concassé, mushroom, spinach, and swiss cheese. \$14.99

**Classic!** **Seafood:** Crabmeat, scallops, and shrimp. \$18.99

### Shrimp 'n' Grits

Rudee's jumbo fried shrimp with country ham and cheese flavored stone ground grits topped with green onions and cheddar cheese served with homefries and a blueberry muffin. \$16.99

### Wharfside Waffle

A Belgian waffle served with cinnamon honey butter and maple syrup with homefries and a blueberry muffin. \$11.99

### Fried Chicken and Waffle

Lightly fried chicken over a Belgian waffle served with cinnamon honey butter and maple syrup with homefries and a blueberry muffin. \$18.99

**Classic!** **Urbanna Breakfast Bowl\***

Rudee's famous Rockefeller mix infused with scrambled eggs, served over tater tots, and topped with parmesan cheese, green onions, bacon bits, and fried oysters. \$17.99

## Rudee's Raw Bar

Each day we select and prepare a variety of the freshest seafood delicacies from the reaches of the Atlantic Ocean and Chesapeake Bay.

**Classic!** **Carolina Steamed Shrimp**

Sweet Carolina shrimp steamed with Old Bay and served with our signature cocktail sauce & drawn butter.  
Half-pound \$13.99      Pound \$25.99

### Alaskan Snow Crab Legs

Steamed crab legs direct from the cold waters of Alaska served with our signature cocktail sauce & drawn butter.  
Half-pound Market price      Pound Market price

### Oyster Shooter\*

With house beer \$2.99      With house vodka \$7.99

**Ask about the Longshoreman!**

### The Shortshoreman\* aka "the Shorty"

1/2 pound steamed shrimp, 1/2 pound steamed crab legs, 6 steamed oysters\*, 6 steamed clams\*. \$49.99

### Little Neck Clams\*

VA Eastern Shore little neck clams steamed or on the half shell\* served with our signature cocktail sauce & drawn butter.  
Half-dozen \$8.99      Dozen \$15.99

### Shooting Point Oysters\*

Steamed or on the half shell\* from the VA Eastern Shore served salty & fresh with our signature cocktail sauce & drawn butter.  
Half-dozen \$11.99      Dozen \$21.99

## Brunch Sides

Country Ham & Cheese Grits \$3.99      English muffin \$2.99  
Sausage \$4.99      Toast \$3.99  
Bacon \$4.99

Croissant \$4.99      Blueberry Muffins  
Buttermilk (1) \$0.99 (2) \$1.99  
Biscuit \$3.99      (4) \$3.99 (6) \$5.99  
Homefries \$3.99

\*For your safety: menu items marked with an asterisk contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Appetizers

## Hush Puppies

A Southern classic! Fried cornbread fritters served with butter on the side. \$6.99

## Chips and Salsa

Corn tortilla chips served with fresh homemade salsa. \$6.99



## Oysters Rockefeller

½ dozen local VA Eastern Shore oysters baked with a special mixture of spinach, parmesan and cream cheese, and topped with bacon and scallions. \$16.99 1 dozen \$29.99

## Fried Calamari

Tender young squid cut into rings, deep fried, and served with choice of marinara **or** homemade volcano sauce. \$15.99



## Crab Bites

Rudee's famous mini Chesapeake Bay lump crabcakes served fried **or** broiled with choice of tartar **or** our signature cocktail sauce. \$16.99

## Sea Scallops Appetizer

Plump sea scallops served fried **or** broiled with choice of tartar **or** our signature cocktail sauce. \$16.99

(Cajun Style! Sautéed with cajun spices and concassé add \$1)

## Rudee's Cocktail Shrimp

½ dozen Carolina shrimp served chilled, beer battered & fried, **or** fried spicy buffalo style. \$12.99 1 dozen \$24.99



## Bang Bang Cauliflower Bites

Crispy battered cauliflower florets tossed in a sweet and spicy aioli. \$12.99

## Chicken Fingers (4)

Lightly breaded and fried to a golden brown served with choice of ranch, BBQ, **or** honey mustard. \$12.99

## Buffalo Fish Bites

Bite size local flounder lightly breaded, deep fried, tossed with a spicy Buffalo sauce, and served with blue cheese **or** homemade ranch dressing. \$15.99



## Rudee's Smoked Fish Dip

Chilled smoked mahi mixed with red onions, celery, and special seasoning served with assorted crackers. \$13.99

## Crab & Spinach Dip

A warm blend of crab, spinach, and cream cheese with special seasoning served with assorted crackers. \$13.99



## Blackened Tuna\* **or** Chicken Nachos

Corn tortilla chips topped with blackened tuna\* **or** chicken, cheese, jalapeños, guacamole, sour cream, scallions, and black beans served with homemade salsa on the side. \$17.99

## Basket of Bread

6 - \$5.99 4 - \$3.99 2 - \$1.99 1 - \$0.99

# Soups & Salads

Dressings: Blue Cheese, Honey Mustard, Thousand Island, Homemade Ranch, Oil & Vinegar, Fat Free Italian, and White Balsamic Shallot Vinaigrette

## Hatteras Clam Chowder (clear broth)

A local Outer Banks classic mixture of clams, bacon, potatoes, and chopped celery & onion in a slightly spicy clam broth. Cup \$5.99 Bowl \$7.99



## Rudee's Famous Homemade She Crab Soup

Creamy crab bisque with lump crab, sherry, and Old Bay seasoning. Cup \$7.99 Bowl \$9.99

## Crock of French Onion Soup \$7.99

## Soup of the Day

Cup \$5.99 Bowl \$7.99

## Rudee's Soup & Salad

A small garden salad **or** Caesar salad and cup of soup. \$15.99  
A large garden salad **or** Caesar salad and bowl of soup. \$19.99

## Tossed Garden Salad

A mix of iceberg & spring mix greens, carrots, red onion, cucumber, tomato, red cabbage, and croutons with choice of dressing. (add shredded cheddar cheese and/or bacon bits for \$1/ea.) Small \$8.99 Large \$10.99

## Rudee's Caesar Salad

A classic mixture of romaine lettuce, parmesan cheese, and Caesar dressing topped with croutons. (add bacon bits for \$1)  
Small \$9.99 Large \$11.99



## Rudee's Sandbar Salad

A large fresh garden salad **or** classic Caesar topped with your choice of grilled chicken, calamari, fried oysters\*, tuna\*, **or** chilled shrimp. \$18.99 (Substitute crabcake add additional \$6) (Substitute chilled lobster add additional \$7) (Blackened add \$1.99)

# Burgers & Sandwiches

Served with a pickle and your choice of potato salad, potato chips, French fries **or** cole slaw. Substitute sweet potato fries, broccoli, garlic mashed potatoes (available after 4pm) **or** baked potato (available after 4pm), add \$1.00 each. Substitute asparagus **or** loaded baked potato, add \$2.00 each. Add bacon, mushrooms, grilled onions, pickled jalapeños, American, Swiss, cheddar, pepperjack, **or** provolone cheese (add \$1.00 each), blackened add \$1.99. Substitute for gluten free bun, add \$2.00.



## Doughtie's® Pork BBQ Sandwich

North Carolina style pulled pork BBQ, still with the original 1952 vinegar based recipe, served on a bun with homemade cole slaw. \$10.99

## Buffalo Chicken Sandwich

Fried chicken tossed in spicy Buffalo sauce served on a bun with lettuce, tomato, and blue cheese **or** ranch dressing on the side. \$13.99

## Inlet Burger\*

A juicy ½ lb. burger charbroiled to your taste served with lettuce, tomato, and onion on a bun. \$14.99



## Rudee Burger\*

A house specialty. A bacon cheeseburger topped with a fried egg sunny side up served with lettuce, tomato, and onion on a bun. \$16.99

## Backfin Burger\*

The surf-and-turf burger! Our juicy burger is topped with backfin crabmeat, your choice of cheese, and served with lettuce, tomato, and onion on a bun. \$18.99

## Beyond Meat® Burger

Chargrilled 4oz sustainable, non-GMO, gluten free, plant-based protein served with lettuce, tomato and onion on a gluten free bun. \$16.99

## Crabcake Sandwich

Rudee's Chesapeake Bay lump crabcake, broiled **or** fried, and served on a bun with lettuce and tomato. \$17.99

## Fried Oyster Sandwich

Tender Eastern Shore oysters, lightly breaded, deep fried, and served on a bun with lettuce and tomato. \$17.99

## The Topsail Tacos

Two soft flour tortillas with fried shrimp, blackened tuna\* **or** chicken, lettuce, concassé, and shredded cheese served with black beans & rice and salsa on the side. \$16.99

## Fried Fish Sandwich

Fresh local flounder, lightly breaded, deep fried to a golden brown, and served on a bun with lettuce and tomato. \$17.99

## Miguel's Blackened Tuna Sandwich

Fresh local yellowfin tuna, blackened, and served on a bun with lettuce and tomato. \$17.99



## Rudee's Burrito

Choice of blackened tuna\* **or** chicken, wrapped up with homemade spicy salsa and shredded cheese in a soft flour tortilla served with black beans & rice, corn tortilla chips, guacamole, and sour cream on the side. \$17.99

## Chesapeake Bay Blue Crab Roll

Fresh chilled jumbo lump crabmeat on a toasted split top New England style roll served with drawn melted butter. \$21.99



## Barroll's Point Lobster Roll

Freshly picked chilled Maine lobster meat on a toasted split top New England style roll served with drawn melted butter. \$21.99

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