

CLAYTON'S
SIESTA GRILLE

*Mother's Day Brunch from
11-3PM Only*

Soups & Salads

Clayton's Seafood Chowder
Local Fish, Clams, Potato, Golden Sherry
Cream. Bowl 8/ Cup 6

Soup Du Jour
Chef Inspired Soup of the Day
Bowl 8/ Cup 6

Caesar Salad
Baby Romaine Lettuce, Caesar Dressing,
Shaved Parmesan, House Croutons
10

Pickled Peach Salad
Fresh Pickled Peaches, Mixed Field Greens,
Pickled Red Onion, Candied Pecans, Feta
Cheese, Raspberry Vinaigrette
12
Add: Chicken 6, Salmon 12, Shrimp 10

Appetizers

Buttermilk Biscuits
Homemade Buttermilk Biscuits, Wild Berry
Compote, Maple Butter
10

Shrimp Cocktail
Old Bay & Beer Poached Gulf Shrimp, House
Cocktail Sauce
15

Lobster Arancini
Lobster & Saffron Infused Risotto, Fresh
Mozzarella, Saffron Aioli, Tomato Jam
15

Fried Calamari
Fresh Calamari, Buttermilk, Caper
remoulade, Lemon Pepper, Shaved Jalapeno
16

Entrees

Steak & Eggs
Filet Mignon, Potato Hash, Poach Egg, Citrus
Hollandaise Sauce, Demi-Glace
45

Braised Short Rib Benedict
Slow Braised Beef Short Rib, Fried Potato
Cake, Sautéed Spinach, Poached Egg, Citrus
Hollandaise
35

French Toast
Fresh Brioche, Cinnamon Egg Custard,
Cream Cheese, Brandy Bruleed Bananas
21

Croque Madame
Thin Sliced Turkey, Gruyere Cheese, Sour
Dough Bread, Fried Egg, House Fries
18

Monte Cristo
Black Forest Ham, Cheddar Cheese, Egg
Custard, Wild Berry Compote, House Fries
18

Crème Brûlée Pancakes
Buttermilk Pancakes, Pastry Cream, Wild
Berry Compote, Caramelized Sugar
16

Lobster Omelet
Maine Lobster, Farm Fresh Eggs, Gruyere
Cheese, Citrus Hollandaise Sauce, Potato
Crisp.
28

Chicken & Pancakes
Buttermilk Pancakes, Crispy Fried Chicken
Breast, Citrus Herb Velouté, Maple Glazed
Brussel Sprouts
25

Shrimp and Grits
Spiced Poached Gulf Shrimp, Sharp Cheddar
Polenta, Romesco Sauce
24

Meal Add On: Bacon or Sausage 4

Dinner Menu from 4-8PM Only