

Brunch Includes: One Bloody Mary, Mimosa, Screwdriver, or Bellini.
Choice of Soup of the Day or Rachels Seafood Chowder or Fresh Fruit, and Coffee or Tea

Appetizers

Crispy Stir Fried Calamari - Tender calamari flash-fried and tossed with a spicy ginger sake sauce and toasted sesame seeds 12.95

Chicken Fingers - Boneless strips of chicken, breaded and lightly fried, served with Honey mustard sauce. 6.95

Clams on the Half Shell - Little Neck Clams served with cocktail sauce 1 / 2 Dozen...6.95 Dozen...12.95

Mussels - Prince Edward Island mussels, served in a garlic fresh herb and white wine sauce, or a light tomato broth 11.95

Blackened Shrimp and Fresh

Mozzarella Napoleon - With grilled tomatoes, and roasted red peppers, stacked on baby field greens and drizzled with Balsamic syrup 11.95

Japanese Oyster Cocktail - Served on the 1 / 2 shell with sesame seaweed salad and a shallot wasabi vinaigrette. 8.95

Fried Calamari - Fresh Calamari dusted with seasoned flour and flash-fried, served with Marinara sauce. 12.95

Shrimp Wontons - Pan-seared, house made, shrimp wontons, served with a ginger sake dipping sauce 9.95

Baked Clams - Fresh Little Neck Clams baked with garlic, fresh herbs, and bread crumbs. 1 / 2 dozen ...7.50 Dozen ...13.50

Maryland Crab Cakes - Premium lump and claw crab meat, seasoned and pan fried, served with a chive Aioli and grilled pineapple and apple salsa 11.95

2 Pound Bowl of Steamers - Local steamers served the traditional way, with drawn butter and natural broth. 15.95

Baked Oysters - Hand shucked Oysters baked with spinach, roasted red peppers, and Gorgonzola cheese. 8.95

Japanese Tuna "Nachos"

Fresh avocado and spicy tuna tartare served on top of crispy rice paper "nachos" tossed with a chipotle ginger aioli and sprinkled with Nori ribbons 11.95

The Egger

Served with Home Fries, Sausage, Bacon, or Ham

Country Ham and Swiss Crepes - House made crepes rolled with country ham and Swiss served on a bed of homefries and topped with Hollandaise sauce 14.95

Eggs any Style - Made fresh to order. 11.95

Italian Frittata - A pancake-like omelet baked with Prosciutto, crispy potatoes, spinach and fresh mozzarella. 15.95

Marinated Skirt Steak and Eggs - Char broiled skirt steak, served with your choice of eggs (scrambled, fried, or poached). 16.95

South Street Eggs - Scrambled eggs and bacon served in potato skins and topped with Cheddar cheese. 13.95

Stuffed Texas Toast - Thick Challah bread stuffed with ham, peppers, onions, and cheese, dipped in egg and griddled 15.95

Shrimp and Spinach Omelet - Gulf shrimp, spinach, tomato and fresh herbs topped with melted Fontina cheese 18.95

Vegetable Egg White Omelet - Fresh egg whites and seasonal vegetables. 13.95

Frittata - A pancake-like omelet baked with spinach, zucchini, mushrooms, tomato, and onion. 14.95

Cajun Omelet - With gulf shrimp, smoked ham, scallions and sweet red peppers topped with a spicy Louisiana Hollandaise 18.95

Country Style Omelet - With onions, peppers, potatoes, and ham, topped with a Cheddar Mornay sauce. 15.95

Seafood Crepes Florentine - Sautéed scallops, shrimp, wild mushrooms and spinach, finished with a Sherry Lobster sauce and rolled in tender crepes, topped with Gruyere and Hollandaise sauce. 18.95

Chicken and Asparagus Crepes - Chicken cutlet sautéed with asparagus and mushrooms in a cheddar veloute wrapped in tender crepes 15.95

Appetizers do not include brunch drink, fruit or soup.

Rachel's Original Benedicts

Served with Home Fries

Rachel's Benedict - Poached eggs with Gulf Shrimp, sautéed spinach, and grilled tomato served on a toasted English muffin topped with Hollandaise sauce. 18.95

Traditional Eggs Benedict - Poached eggs served on English muffins with smoked ham topped with Hollandaise sauce. 14.95

Maryland Eggs Benedict - Poached eggs served over Maryland crab cakes with grilled tomato and a lemon thyme Hollandaise sauce 18.95

Entrees

Sautéed Chicken - Boneless breast of chicken, sautéed with prosciutto, wild mushroom and plum tomato topped with Italian Fontina cheese and a California Chardonnay demi glace over sautéed spinach. 16.95

Stuffed Long Island Flounder - With a blue crab and asparagus dressing, sauced with a lobster peppercorn cream and served over a tomato scallion pilaf. 16.95

Shrimp and Bowtie Pasta Ala Vodka - Carolina shrimp sautéed with garlic and shallots, de glazed with Vodka, and finished with a plum tomato cream sauce. 15.95

Chicken and Penne - Sautéed with extra virgin olive oil, sun-dried tomatoes, pine nuts and fresh spinach in a lemon Chardonnay sauce over penne 16.95

Roasted Gulf Shrimp and Eggs - Roasted gulf shrimp and poached eggs served on a bed of buttered spinach and drizzled with hollandaise sauce 18.95

Roasted 1/2 2 Pound Lobster - 1/2 2 Pound Maine Lobster stuffed with sweet Maryland blue crab, served over a red pepper hash sauced with a lemon Hollandaise sauce 29.95

Sandwiches and Hamburgers

Served with French fries or salad, cole slaw, and pickle

Grilled Chicken Sandwich - Grilled Chicken cutlet brushed with a Balsamic glaze, served on a fresh baked Rustic roll with leaf lettuce, roasted red peppers, tomato and fresh Mozzarella cheese. 12.95

Grilled Vegetable Wrap - Fresh zucchini squash, eggplant, roasted red peppers, Portobello mushrooms, Arugula and red onion, brushed with a Balsamic glaze and grilled. Wrapped in a soft flour tortilla with Goat cheese. 11.95

Sesame Shrimp Wrap - Crisp sesame coated Gulf Shrimp, tempura battered and fried, wrapped in a flour tortilla with mixed greens, tomato, cucumber, and red onion tossed with an Oriental-style dressing. 15.95

Grilled Portobello Mushroom Sandwich - Balsamic grilled Portobello mushrooms, Arugula, fresh mozzarella and grilled beefsteak tomatoes served on a rustic roll with sun-dried tomato pesto 10.95

Marinated Skirt Steak Sandwich - Roumanian-marinated Skirt steak grilled and sliced served on toasted panini bread with melted Mozzarella cheese. 14.95

Cuban Sandwich - Miami style grilled sandwich with smoked Ham, roast pork, pickles, and Swiss cheese, pressed between two pieces of grilled garlic bread. NOW AVAILABLE LOW CARB PRESSED IN A TOMATO TORTILLA 12.95

Sesame Grilled Salmon Wrap - Grilled north Atlantic salmon with marinated seaweed salad, sliced avocado, cucumber, and wasabi mayo wrapped in a flour tortilla 15.95

Bull Burger - Grilled 8 ounce Hamburger topped with a fried egg, bacon, and American cheese. 12.95

Huevos Rancheros - Scrambled eggs, peppers, onions, ham, Vermont cheddar cheese, Wisconsin jack cheese, and tomato salsa, wrapped in a flour tortilla served with a Cilantro lime sour cream. 12.95

Blackened Shrimp and Eggs - Spicy charred gulf shrimp, smoked bacon, scrambled eggs and Cheddar wrapped in a flour tortilla 15.95

Salads

Choice of House made Dressings: Balsamic vinaigrette, Raspberry vinaigrette, Blue cheese, Russian, Creamy garlic, and Honey mustard.

Sesame Ahi Tuna Salad - Sesame seared tuna, served rare over mixed greens with cucumber, tomato, roasted wasabi peas and grilled pineapple salsa. 15.95

Crispy Shrimp and Spinach - Fresh baby spinach, with chopped egg, sliced mushrooms, diced tomato, and red onion, topped with crispy shrimp, and served with a classic warm bacon vinaigrette. 14.95

Grilled Chicken Salad - Wood-grilled chicken breast served over mixed greens with dried cherries, tossed with a Raspberry vinaigrette, and sprinkled with Gorgonzola cheese and toasted Almonds. 13.95

Grilled Shrimp Salad - Frizzled sweet potatoes, Gulf shrimp, toasted pecans, Vermont Cheddar, and grilled Granny Smith apples, with a maple mustard Balsamic vinaigrette 16.95

Chicken Gorgonzola - Herb-grilled boneless breast of chicken, Gorgonzola cheese, pecans, and pears, tossed in a Balsamic Vinaigrette over baby field greens. 13.95

Grilled Salmon - Atlantic salmon grilled with fresh herbs and served over mixed greens with artichoke hearts, black olives, tomatoes, and red onion tossed with Honey mustard dressing. 15.95

Soups

Baked 6-Onion Soup

Made with red and white onions, shallots, scallions, chives, and garlic, topped with melted Swiss and Mozzarella cheese. 4.95

Lobster Bisque

Made with fresh lobster, sherry and sweet cream Bowl 8.95

18% gratuity may be added to parties of 6 or more

\$3.00 sharing charge will be added to entrées, salads and sandwiches

Planning a party at your home or office ?

Rachels is the right choice for you !

Ask your server for our catering menu.