

BROKEN PLATE

Kitchen

Wakey-Wakey

FRENCH TOAST

A gourmet cinnamon loaf sliced into three pieces, dusted with powdered sugar and a side of maple syrup. \$ 12

PANCAKES

Three fluffy pancakes dusted with powdered sugar and a side of maple syrup. \$8

add : Oreo. chocolate chip. rainbow sprinkles \$1

CHICKEN N' WAFFLE

Crispy chicken strip on a bubble waffle. served with a side of maple syrup. \$15

The Healthier Side

AVOCADO TOAST

Multigrain toast topped with fresh pressed avocado, fresh crack pepper and sea salt. Served with one sunny side up egg. \$11

BRUSHETTA AVOCADO TOAST

Multigrain toast topped with scramble egg, fresh pressed avocado, ripe vine tomatoes, basil and balsamic drizzle. \$13

CRABACADO TOAST

Crab meat and fresh pressed avocado on a multigrain toast. \$15

QUINOA POWER BOWL

Protein packed quinoa, bacon, roasted crimini mushrooms, tomatoes, kale and EVOO, topped with a sunny side up egg. \$14

ACAI BOWL

Grade A Acai base topped with fresh strawberries, coconut flakes, granola and honey. \$11

MARKET HASH

Two cage-free eggs any style atop fresh seasoned potatoes, roasted crimini mushrooms, zucchini, shallots, peppers, kale and melted mozzarella. \$15

Sides

Eggs.....	\$4
Fresh Seasonal Fruits.....	\$4
Sausage Patties and Bacon.....	\$4
Tater Tots.....	\$3
Toast: Biscuit, Wheat, White.....	\$3
Grits.....	\$4

Beverage

HOT DRINKS

Coffee • Decaf Coffee • Tea

NON-ALCOHOLIC

Chocolate Milk • Milk • Orange Juice • Apple Juice • Pineapple juice • Cranberry • Red Bull.

FOUNTAIN DRINKS

Dr. Pepper • Pink lemonade • Mountain Dew • Pepsi • Diet Pepsi • Root Beer • Sierra Mist • Sweet & Unsweetened Iced Tea.

TASTY TREATS LATTE

(Served with whip cream.)

Vanilla • Mocha • Caramel • Regular

Egg-Sclusives

BREAKFAST SANDWICH

Fried cage free egg topped with cheese and your choice of bacon or sausage between toast. \$10

EGGS YOUR WAY

Two cage free eggs any style with a choice of sausage or bacon, tater tots and toast. \$10

ELEVATED EGG SANDWICH

An over easy egg with bacon, cheese, fresh pressed avocado and arugula on a brioche bun. \$13

BLT EGG BENEDICT

Arugula, bacon, ripe vine tomatoes, fresh pressed avocado, poached eggs and hollandaise sauce on a multigrain wheat toast . \$14

CRABCAKE BENEDICT

Lump crab cakes, poached eggs and hollandaise sauce on a multigrain wheat toast . \$16

BISCUIT & GRAVY

Fresh baked biscuit with our house made savory sausage gravy. \$11

BYO OMELET

Toppings for \$1 each. Bacon • Ham • Sausage • Tomato • Bell peppers • Onion • Avocado • Cheese • Jalapeños • Mushrooms. Seafood \$3 Shrimp \$4 Crab. Served with your choice of toast. \$11.

BREAKFAST TACO

Two flour tortilla loaded with scramble egg, cheese and a selection below \$13
Meaty - bacon, sausage, peppers, onions.
Vegetarian - tomatoes, mushroom, peppers, onions.
Classic - bacon or sausage, peppers, onions.

Kids

HAPPY CAKES

Two fluffy pancakes dusted with powdered sugar and a side of maple syrup. \$6
add : Oreo. chocolate chip. rainbow sprinkles \$1

FRENCH TOAST

Traditional French toast dusted with powdered sugar and a side of maple syrup. \$6

CEREAL

Fruity pebble or Cinnamon Toast Crunch served with a side of fruit. \$6

BIG KID

One egg any style, bacon strip, or sausage patty, and your choice of toast. \$6

From the Bar

MORNING MEDITATION

Orange Vodka, Beet, Turmeric , Agave Nectar.

MIMOSA

Orange juice and Prosecco.

BLOODY MARY

Vodka, Bloody Mary mix.

FOREVER SUMMER

Rum, Pineapple juice, Vanilla, Lime juice.

PRINCESS & THE PEA FLOWER

Empress Gin, Lavender, Cane Sugar, Lemon juice, Butterfly Pea Flower Tea.

BUBBLY

Prosecco Sparkling Wine.

ORANGE CRUSH

Fresh Oranges, Vodka, Tripple sec.

20% GRATUITY WILL BE ADDED TO PARTIES 6 OR MORE.

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



252-597-1755



1159 Austin Street 106AB | Corolla | Nc | 27927

Appetizer

SEARED DIVER SCALLOPS

Fresh ocean scallops seared and topped with bacon jam, mango salsa and finish with cilantro drizzle. \$17

CRISPY CALAMARI

Fried Calamari served with a roasted pineapple sauce. \$15

CARIBBEAN STYLE CRAB CAKE

Crab meat with herbs and spices topped with mango salsa and a cilantro lime aioli sauce. \$17

WINGS

Jerk • Mango Habanero • BBQ • Hot • Old Bay • Hot Honey. \$16

MOZZARELLA STICKS

Fried cheese sticks served with warm marinara sauce. \$9

COCONUT SHRIMP

Jumbo shrimp encrusted in fresh coconut flakes, fried golden brown and served with a roasted pineapple sauce. \$13

Salads & Soups

SOUP OF THE DAY

Cup \$11
Bowl \$14

WEDGE Half \$7 Full \$14

Cherry tomatoes, bacon, blue cheese crumbles over iceberg lettuce served with blue cheese dressing.

CAESAR Half \$7 Full \$11

Crispy romaine tossed in a classic caesar dressing, croutons and parmesan cheese.

BPK CHOPPED SALAD

Cherry tomatoes, blue cheese crumbles, avocado, cranberries & bacon over romaine served with raspberry vinaigrette. \$14

Add a protein to any salad
Chicken \$8 • Shrimp | Mahi \$10
Salmon • Crab Cake • Scallops \$13

Dressings

Ranch • Blue Cheese • Raspberry
Vinaigrette • Balsamic Vinaigrette,
Oil & Vinegar

Sandwiches

AVOCADO CHICKEN MELT

NOT SERVED AFTER 4PM

Grilled chicken, avocado, roasted red pepper, chipotle sauce and cheddar cheese. \$15

BPK ISLAND BURGER

7 ounce beef chuck patties, served with tomato, lettuce and cheese \$15.
add: bacon \$2.00
Add: sweet and savory bacon jam \$3

FRIED CHICKEN SANDWICH

NOT SERVED AFTER 4PM

All white meat fried to a golden crisp, bacon, cheddar cheese ,tomato and house made slaw. \$17 .

CRAB CAKE SANDWICH


Lump crab cake with tomato, lettuce and cilantro lime aioli drizzle. \$19.
Have it Fried or Grilled

ISLAND FISH SANDWICH

Fish of the day, tomato, house made slaw, with a roasted pineapple sauce.
\$17

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Entrees

SEA SCALLOPS

Pan seared local scallops, shiitake mushrooms, creamy potatoes, grilled broccolini and finished with porcini cream sauce \$38. GF

CRAB CAKES

Our crab cakes are unique, two grill crab cakes dressed with baby potatoes, seasonal veggies, mustard cream \$39 .

SHRIMP & GRITS

Sautéed jumbo shrimp, spices, blistered tomatoes, cheddar grits and bacon cream sauce to finish \$30. GF

SALMON FLORENTINE

Seared salmon over a bed of warm tri-color quinoa with a lemon cream sauce topped with sautéed kale, blistered tomatoes and shallots \$31. GF

CHICKEN SCALLOPINI

Roasted baby potatoes, artichokes, kale and chicken jus \$27. GF

PAN JERK CHICKEN

Traditional jerk chicken breast served with Caribbean coconut rice and beans, seasonal vegetables and jerk sauce to finish \$26. GF

TROPICAL TACOS

Mango salsa, house made slaw, cilantro lime dressing. Caribbean rice and bean \$21. Fish • Shrimp

RIBEYE

12 ounces, glazed shiitake mushrooms, chard broccolini and creamy potatoes. \$40 GF

QUINO POWER BOWL

Protein packed quinoa, roasted shiitake mushrooms, tomatoes, kale, zucchini and squash, EVOO. \$25
Vegan And GF

JERK SALMON

Jerk glazed salmon over creamy mash potatoes and chard broccolini. \$29 GF

CARIBBEAN SPICED FISH

Seasonal fish served with coconut rice and beans, seasonal vegetables and topped with roasted pineapple mango salsa \$29. GF

COCONUT SHRIMP & SCALLOPS

Jumbo shrimp and scallops, encrusted in fresh coconut flakes fried golden brown, with coconut rice and beans, seasonal vegetables and roasted pineapple sauce \$26.

RASTA PASTA

Jerk marinated grilled chicken breast tossed in a jerk cream sauce. *Mild Spicy \$23
Sub: Shrimp•Mahi \$3 | Scallops \$6

CHICKEN TENDERS

Three Crispy chicken tenders , served with fries \$17

**SERVED WITH MASH POTATOES, AND VEG
AFTER 4PM \$21**

FISH & CHIPS

Fried flounder, hand breaded, sea salt fries, tartar sauce, lemon \$19.

FRIED SHRIMP

Deep fried jumbo shrimp, served with fries \$18.

**SERVED WITH MASH POTATOES, AND VEG
AFTER 4PM \$22**

PORK CHOP

All natural bone in pork chop cooked to perfection. Served with a sweet potato, bacon kale hash and finished with a hatch chili bacon sauce. \$29 GF



Sides

Broccolini 6

Grits 4

Mashed Potatoes 4

Seasonal veggies 4

Rice and Beans 4

Fries 4

Roasted Baby potatoes 5

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