

SUNDAY BRUNCH

10:00am - 2pm

On Sundays, in addition to the Brunch selections below, we also offer all of our Salads, Burgers, Tacos, Pub Fare & Kid's Menu

French Coast French Toast

Frangelico laced banana & cream cheese stuffing, blueberry/strawberry compote \$10.95

Longboard Steak n' Eggs

Sliced tenderloin, poached eggs, fried green tomato, lump crab, hollandaise on muffins, hash browns \$22.95

Eggs Benedict

Poached eggs, black forest ham, english muffin, hollandaise with hash browns \$11.95

Eggs Sardou

Creamed spinach, artichoke bottoms, poached eggs, hollandaise, hash browns \$12.95

Avocado Toast add fried or poached egg - \$1.50 ea

Sliced avocado, swiss cheese, pico de gallo, oven baked on multi grain bread, served open-faced \$10.50

Eggs Oscar

Poached eggs, black forest ham, grilled asparagus, lump crab, hollandaise on muffins, with hash browns \$16.95

Huevos Rancheros

Tortillas, fried eggs, rancheros sauce, chorizo, sliced avocados, cotija cheese, black beans \$11.95

Eggs in Purgatory

Eggs over hash of red potatoes, tomatoes, onion, italian sausage, artichoke hearts, capers & parmesan \$12.95

Belgian Waffle

Butter, maple syrup, fresh strawberries \$7.95

Eggs Hussarde

Poached eggs, Merchand du vin sauce, black forest ham, grilled tomato, hollandaise, hash browns \$15.95

B.E.L.T.

Applewood bacon, fried egg, lettuce & tomato on grilled brioche, hash browns \$8.95

Crabmeat Hash n' Eggs

Lump crab & potato hash, poached eggs, orange hollandaise, English muffin \$15.95

Sweet Potato Corned Beef Hash

Poached eggs, spicy hollandaise, English muffin \$11.95

Sides Sweet potato corned beef hash \$4.50 Hash browns \$2.50

Crabmeat Hash \$6.50

67TH ST TOWN CENTER
Carryout* & Reservations
443-664-5639

* Carryout may be restricted during very busy periods

DINNER 5pm - close

APPETIZERS

Crab Quesadilla

Lump crab, jack cheese, poblano-tomato bruschetta, chipotle crema dip sauce \$14.50

Ahi Nachos

Black & white sesame encrusted tuna on wontons, seaweed salad, wasabi cream, sriracha aioli \$13

Fried Green Tomatoes

Lump crab, Creole mustard sauce \$13.50

Grilled Lamb Chop Lollipops (GF)

New Zealand premium chops, rosemary & garlic rub, sweet cilantro-pesto \$15

Shrimp & Scallops (GF)

OC dayboat scallops and tail-on shrimp, Addiction sauce glaze, roasted corn salsa \$16

Mussels of the Day (GF) without baguette

Chef's daily creation, ask your server \$13

Southern Cornbread & Crab

Homemade corn bread, jalapeno sweet cream, sauteed crab \$12

Deep Fried Ribs

St. Louis baby back ribs, kalbi BBQ, pineapple & mango salsa \$11

Ensalada de Dos Corazones (Two Hearts Salad) (GF)

Artichoke hearts, hearts of palm, roasted red peppers, yellow bell peppers greens, sweet mustard dressing \$8.50

Appetizer Sampler Platter (serves 2-4) (GF)

3 deep fried ribs, 5 wings, 4 large grilled shrimp, 4 dipping sauces, wrinkled green beans \$29.50

ENTREES

Petite Filet Mignon (GF)

6-7 oz prime tenderloin, lobster sauce or red wine demi glace, seasonal vegetables \$34

Crab Cake Dinner

Jumbo lump crab cake or two, roasted red bell pepper cream sauce, seasonal vegetables \$21 / \$35

Coffee Rubbed Rib Eye (GF)

14 oz. Angus rib eye pan-seared then roasted, house recipe steak sauce, seasonal vegetables \$36

Chef's Risotto (GF)

Daily inspiration, ask your server MKT

Stuffed Bone-In Pork Chop (GF)

Thick bone-in chop stuffed with Gruyere, Black Forest ham & fresh baby spinach, finished with Marchand du Vin sauce, seasonal vegetables \$26

Crispy Duck (GF)

1/2 Maple Leaf Farms duck slow roasted and crisped, saffron & blood orange glaze, quinoa pilaf, seasonal vegetable \$31

Seafood Pasta

Fettuccini, OC dayboat scallops, tail-on shrimp, lobster, lobster cream sauce, baguette \$35

Shrimp Crown Imperial (GF)

Lump crab imperial, jumbo grilled shrimp, imperial sauce, seasonal vegetables \$28

Wild-Caught Salmon Filet

Teriyaki sriracha lacquer, served warm over field greens, avocado, roasted corn, grape tomato, balsamic drizzle \$23

Scallops "Fondue" (GF)

Pan seared OC day boat callops, creamy Mornay sauce of Gruyere, Provolone & Jack cheeses, baguette, vegetables \$27

GO FISH

Choose your fish, choose your preparation

Our fresh fish is sourced daily, typically from local catcheries. Your server will introduce tonight's selections. Includes seasonal vegetables

Tropical
Mango puree,
pineapple & mango salsa
\$29

Mediterranean (GF)
Tomatoes, artichoke hearts, capers,
lemon, wine & garlic pan sauce
\$30

Nawlins
Ponchartrain sauce, wild mushrooms,
lump crab, diced shrimp
\$35

Just Fish Please (GF)
Oven roasted, herb season,
hotel butter, fresh lemon
\$27



MENU (Typical)

"241526" HAPPY HOUR DAILY
(2 drinks for price of 1 - 5 to 6pm)

Hours

Open Mon-Sat 11am Lunch & Dinner
Sunday Brunch/Lunch & Dinner 10:00am

**RESERVATIONS HIGHLY RECOMMENDED
IN-SEASON AND WEEKENDS OFF-SEASON**

67TH ST TOWN CENTER
Carryout* & Reservations 443-664-5639
*Carryout may be limited during peak hours

See our full Menu including
specialty libations, craft beers & wines at:
www.longboardcafe.net



BEST LUNCH
3 years running



6 years running!
Hall of Fame



BEST DRINKS

This menu is typical.
Menu items and prices subject to change

Chef's Specials Daily
Seasonal items added

SERVED ALL DAY

11am-close

STARTERS, PUB FARE & FOR THE TABLE

Warm Chips and (GF)

- Guac Made with fresh Haas avocados \$7.95
- Queso House recipe \$6.95
- Salsa Roja or Pico de Gallo \$5.25
- Kitchen Sink Guac, Queso, Salsa \$10.50

Cream of Crab Soup

Sweet cream reduction, jumbo lump crabmeat, sherry, Old Bay \$10.95

Jerk Chicken (GF)

Busha Browne's jerk seasoning from Jamaica, Island Juice \$8.50

Spinach & Artichoke Dip

Spinach, artichoke hearts, cream cheese, aged parmesan, warm chips \$11.95

Crabby Flat Bread

Crab dip, cheddar-jack blend, sriracha, bacon, Old Bay \$13.95

Famous Wrinkled Green Beans (GF)

Flash fried, secret sweet sauce Small \$5.75 Large \$12.50

Asparagus Addiction

Beer tempura, sweet hot dip sauce Small \$5.25 Large \$14.95

Brie & Drunken Nuts

Ripe melted brie, chopped pecans, brandy sauce, sliced baguette \$12.95

Mexican Street Corn (GF)

Grilled, chipotle aioli, spices, cotija cheese, lime wedges \$3.95

BURGERS

Our burgers are hand pattied 8oz, custom blend of chuck, brisket & short rib. More expensive, but worth it. Served on fresh, daily baked buns.

Accompanied with a side of pasta salad or field greens w/balsamic. Add side of fries \$2

Longboard

Spicy-sweet bacon, provolone, horseradish crema, lettuce, red onion, medium fried egg \$12.50

Hickory Bacon

Applewood bacon, hickory BBQ sauce, cheddar \$11.95

Waimea

Grilled pineapple, applewood bacon, swiss cheese, teriyaki \$11.95

Mushroom, Onion & Blue

Red wine & balsamic mushroom saute', caramelized onions, swiss cheese, super chunky blue cheese dressing, extra napkins \$11.50

Santa Lucia

Roasted tomatoes, caramelized onions, provolone cheese, field greens, sundried tomato aioli \$12.50

Plain

Lettuce, tomato & sliced red onion \$9.95 add cheese \$1 add guacamole \$1.95

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11am-close

TACOS

Soft corn or flour tortillas 2 per order Add side guacamole \$2.50

Baja Fish

Beer-battered fresh cod, shaved cabbage, pico de gallo, mexican white sauce, salsa roja, lime wedges \$10.95

Pollo (GF w/corn tortilla)

Achiote marinated chicken, grilled onions and peppers, sliced avocado, cheddar-jack cheese, cilantro, pico de gallo, sour cream \$10.95

Steak Fajita

Grilled marinated flank steak, grilled onions & peppers, cilantro, pico de gallo, sour cream \$12.95

Jerk Mahi

Grilled jerk-seasoned mahi-mahi, mango salsa, shaved cabbage, Island Juice \$11.95

Crab BLT (GF w/corn tortilla)

Lump crab, applewood bacon, lettuce, tomato, saffron-orange aioli \$16.95

Citrus-Fire Shrimp (GF w/corn tortilla)

Citrus marinated shrimp, shaved cabbage, avocado slices, pico de gallo, cotija cheese, sriracha aioli \$13.95

Carnitas

Pulled crispy Mexican-spiced pork, cabbage, pickled onions, sliced avocado, fresh cilantro, chili sour cream \$11.95

THE GREEN ROOM

Entree size salads with homemade dressings

- Dressings: Honey-Lime Vinaigrette Chipotle Ranch
- Blue Cheese Blood Orange Vinaigrette
- Tomato Vinaigrette Ranch Poppy seed Vinaigrette

St. Croix Chopped (GF)

Chopped greens, grilled chicken, tomatoes, blue cheese, bacon, Granny Smith apples, roasted corn, unsalted cashews
Recommend : honey-lime vinaigrette \$14.95

Huntington Pier Cobb (GF)

Greens, grilled chicken, tomatoes, sliced avocado, bacon, hard boiled egg, blue cheese.
Recommend : blood orange vinaigrette \$13.50

Baja Steak or Chicken Chopped (GF)

Chopped greens, cheddar jack, pico de gallo, roasted corn, black beans, grilled flank steak or chicken, crumbled tortilla chips
Recommend : chipotle ranch Steak \$16.50 Chicken \$12.95

Grilled Caesar (GF)

Romaine heart lightly grilled, shaved parmesan, croutons, Caesar dressing. \$9.95
Add: Chicken \$4.00 Jerk Chicken \$4.50 Grilled Salmon \$9 Grilled Shrimp \$9.50

Tuna, Crab & Avocado Tower (GF)

Sushi grade tuna tartar, crab salad, sliced avocado, cucumber, grape tomatoes, field greens. Recommend : tomato vinaigrette \$19.50

Stuffed Avocado (GF)

Split Haas avocado, crab salad on half & tuna salad on the other \$16.95

My Big Fat Greek

Greens, roasted red peppers, pepperoncini, tomatoes, cucumbers, red onion, feta cheese, kalamata olives, greek vinaigrette \$11.95
Add: Chicken \$4.00 Jerk Chicken \$4.50 Grilled Salmon \$9 Grilled Shrimp \$9.50

SIDE SALADS

Side Garden (GF)

Romaine, bell peppers, onion, carrots, tomato, cucumbers \$4.50

Side Caesar (GF)

Romaine, shaved parmesan homemade croutons \$4.50

Strawberry Fields (GF)

Field greens, fresh strawberries, candied pecans, feta, poppy-seed vinaigrette \$7.50

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LITTLE GROMMIES

Chicken Tenders & Fries

All white tenders, seasoned & fried, w/ Island Juice \$7.50

Kid's Burger / Cheeseburger & Fries

1/4 lb Angus burger with choice of fixings \$6.50 / \$7.50

"Kraft" Style Mac n Cheese

Elbow pasta with cheddar & jack cheese sauce \$4.95

Grilled Cheese & Fries

Grilled Texas toast, American cheese \$5.50 add tomato \$1 add bacon \$2

Cheese Quesadilla & Fries

Jack cheddar cheese, flour tortillas \$4.95 add chicken \$4

SERVED for LUNCH ONLY

11am-5pm

SANDWICHES & WRAPS

Accompanied with a side of pasta salad or coleslaw.
Add side of fries \$2

Southwest Grilled Chicken Club

Grilled chicken, applewood bacon, ham, swiss cheese, lettuce tomato, red onion, chipotle ranch, grilled brioche bread \$12.50

Crab Cake

Jumbo lump, a little Old Bay & not much more, with house-made Remoulade, lettuce, tomato, toasted bun \$15.95

Elegant Turkey Pannini

House baked turkey, granny smith apples, brie, roasted garlic & onion jam, hot-pressed on ciabatta \$12.50

Longboard French Dip

Thinly sliced tenderloin, gruyere cheese, horseradish aioli, baby spinach on toasted baguette with port and onion jus \$14.95

Powerhouse Wrap

Haas avocado, sliced cukes, tomato, carrots, bell peppers, field greens, shredded jack, creamy cucumber, herb and garlic wrap \$9.95

Jerk Chicken Wrap

Grilled Busha Brown jerk marinated chicken, mango salsa, "Island Juice" sauce, mixed field greens in a garlic & herb wrap. \$11.25

Chicken Caesar Wrap

Grilled chicken, crisp romaine, shaved parmesan and homemade Caesar dressing in a garlic & herb wrap. \$9.50

Buffalo Wrap

Deep fried chicken tenders, cheddar-jack cheese, lettuce, tomato, ranch dressing, wing sauce, garlic & herb wrap \$9.95

BLT 5 Ways

Applewood bacon, field greens, tomato & mayo on grilled brioche
Plain BLT \$9.95 with sliced Haas avocado \$11.95 with fried egg \$10.50 with fried green tomato \$11.95
with The Works : fried egg, sliced avocado, fried green tomato \$13.95

Adult Grilled Cheese

Brie, pork belly, roasted garlic & onion jam, sprouted wheat bread \$9.95

Dinner Menu on back page