



COD'S HEAD



Fish House & BBQ Breakfast Menu

Served with a buttered and grilled english muffin

COMBINATIONS

EGGS STYLES

Scrambled, over-easy, over-medium, over-hard or poached

BREADS AVAILABLE

Grilled cornbread, ~~English muffin,~~
Texas toast, bagel or Danish of the day

BREAKFAST MEATS

House-cured and smoked ham or bacon, Sausage of the day, beef brisket, pulled pork or chicken, smoked bologna

HANG OVER HASH 13

2 poached eggs served atop BBQ hash of the day with homemade hollandaise sauce and toast

Eggs, Meat, and Potato

EGGS, MEAT, POTATO AND TOAST - 12

Two eggs any style, choice of meat, home-fried potatoes and toast

11

EGGS, FISH, CHEESE GRITS & HUSHPUPPIES - 15

Two eggs any style, fried haddock, Cod's Head's southern cheesy grits and hush puppies

EGGS, CODFISH CAKES & MEAT - 15

Two eggs any style, choice of meat, pan-fried codfish cakes and toast

SALMON & EGGS - 17

Two eggs any style, house-cured and smoked salmon steak, home-fried potatoes and toast

15

STEAK & EGGS - 16

Two eggs any style, pan-fried beef brisket, home-fried potatoes and toast

HAM & EGGS - 14

Two eggs any style, pan-fried house-cured and smoked ham steak, fried potatoes and toast

12

OMELETS

Served with fried potatoes, fruit garnish of the day & a choice of one of the following breads: Grilled cornbread, English muffin, Danish, Bagel or Texas toast

BUILD YOUR OWN OMELET

PLAIN - 10

Add any of the following ingredients for an additional price:

CHEESES - 2

smoked Gouda, Swiss, American, blue cheese

SAUTÉED VEGETABLES - 1

peppers, onions, tomatoes

SAUTÉED VEGETABLES - 2

spinach, kale, jalapeños, avocados

MEATS - 3

house-cured and smoked ham or bacon, sausage of the day, beef brisket, pulled pork or chicken, bologna

BBQ COMBINATION - 5

brisket, pulled pork and chicken, ham, bologna

{3 OZ.} SAUTÉED SEAFOOD

Maine lobster meat - 12

Grilled shrimp - 9

Maine crabmeat - 10

(6-8 oz.) House-brined and smoked Salmon filet - 10

LOBSTER MUSHROOM OMELET - 18

3-eggs, lobster meat, sautéed mushrooms, shallots, green onion, Swiss cheese

MAINE CRAB & AVOCADO OMELET - 15

3-eggs, Maine crab meat, diced avocado, cheddar cheese

SPANISH OMELET - 14

3-eggs, sautéed peppers, onions, jalapeños, spicy sausage, avocados, cheddar cheese, salsa and Sriacha sauce

HAM, KALE & CHEESE OMELET - 15

3-eggs, house-cured and smoked ham, sautéed kale, shallots, green onion and Gouda cheese

SOUTHWESTERN OMELET - 12

3-eggs, house-cured and smoked ham, baked beans, sautéed peppers, onions, Gouda

3 CHEESE OMELET - 12

3-egg omelet stuffed with Swiss, cheddar and smoked Gouda cheese

BBQ OMELET - 15

3-eggs, diced BBQ meats combination, (brisket, pulled pork and chicken, ham, bologna), baked beans, cheddar cheese and The Sauce Boss Caddy

VEGETARIAN OMELET - 12

3-eggs, sautéed peppers, onions, tomatoes, spinach, asparagus, avocado and Swiss cheese

& a buttered and grilled English muffin



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BENEDICT'S

A SPECIALTY OF THE HOUSE
Served with home-fried potatoes

HOUSE EGGS BENEDICT – 12

Two poached eggs, grilled English muffin, house-cured and smoked ham and hollandaise sauce

LOBSTER BENEDICT – 18

Two poached eggs, grilled English muffin, butter poached Maine Lobster meat and hollandaise

SMOKED SALMON BENEDICT – 14

Two poached eggs, grilled English muffin, house-cured and smoked salmon, hollandaise sauce

STEAK BENEDICT – 14

Two poached eggs, grilled English muffin, beef brisket and hollandaise sauce

SMOKED BOLOGNA BENEDICT – 12

Two poached eggs, grilled English muffin, smoked bologna, hollandaise sauce

BUTTERMILK PANCAKES

Full Stack = 3 Pancakes • Short Stack = 2 Pancakes
Served with whipped butter and Maine maple syrup

PLAIN FULL STACK – 9

PLAIN SHORT STACK – 6 **not bold**

BLUEBERRY FULL STACK – 11

BLUEBERRY SHORT STACK – 9

CHOCOLATE CHIP FULL STACK – 11

CHOCOLATE CHIP SHORT STACK – 9

S'MORES FULL STACK – 11

S'MORES SHORT STACK – 9

FRENCH TOAST & BELGIAN WAFFLE

Served with whipped butter and Maine maple syrup

TRADITIONAL FRENCH TOAST – 9

Extra-thick Texas toast dipped in French toast batter and pan grilled

STUFFED FRENCH TOAST – 11

Maine blueberries, mascarpone cheese, traditional French toast and powdered sugar

BELGIAN WAFFLE – 11

Whipped egg whites, yokes folded in, flour, sugar, oil, milk, salt, hot waffle iron

LOBSTER CROWNED BELGIAN WAFFLE – 18

Butter poached Maine lobster meat served atop a Belgian Waffle with Maine blueberries, Maine maple syrup and powdered sugar

BREAKFAST SANDWICH – 7

Perfect for those on the go...

Two scrambled eggs and cheese served on your choice of a grilled English muffin, bagel of the day or Texas Toast

Add any of the following meats for an additional charge:

House-cured and smoked ham or bacon, Sausage of the day, beef brisket, pulled pork or chicken, smoked bologna – 3 each

BEVERAGES

Coffee or Tea – 3 **2.50** JUICES **3**

Pepsi – 3

Diet Pepsi – 3

Sierra Mist – 3

Orange Soda – 3

Dr. Pepper – 3

Pink Lemonade – 3

Orange Juice – 4

Pineapple Juice – 4

Grapefruit Juice – 4

Cranberry Juice – 4

Tomato Juice – 4

LIQUID LIBATIONS Bloody Mary – 7
Ralph's Mimosa – 7

ALA CARTE

EGGS ALA CARTE

1 Egg any style and toast – 5

2 Eggs any style and toast – 7

BREADS

Texas Toast – 3 **2**

Grilled English Muffin – 3 **2**

Bagel of the day – 3

Danish of the day – 3

MEATS

BBQ Hash of the day – 6

House Ham Steak – 5

House Bacon – 5

House Sausage – 5

Beef Brisket – 7

Pulled Pork – 5

Pulled Chicken – 5

Smoked Bologna – 5

Smoked Salmon Steak – 10

Fried Catfish – 15

SIDES

Home-fried Potatoes – 4

Cod Fishcakes – 6

Cheese Grits – 5

Hushpuppies – 5

EATING LIGHT

Cereal of the day – 5

Fresh Fruit Cup – 5

Yogurt, Fruit & Granola – 7