Fresh Seafood

Blackened Blue Crab Claws9
Shrimp Cocktail16
Chilled Lobster Rolls20
1/2 lb Snow Crab Legs20
Hot Shrimp & Crab Dip15

Bites

Lobster Deviled Eggs butter poached claw, chive12
Ham & Cheese Croquettes parisian ham, gruyere, chive, dijonnaise10
Garlic & Thyme Tenderloin horseradish sauce
French Onion Dip caramelized vidalias, fried saltines9

Towers

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4 jumbo shrimp, trout rillette, blackened blue claws, 2 petite lobster rolls
Grand Crab Fest

Petite Chilled Seafood

Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodbourne illness

Mother's Day Brunch

CHEF'S FOUR COURSE TASTING 60 PER PERSON

(SELECTIONS ALSO AVAILABLE A LA CARTE)

amuse

Crispy Goat Cheese Puff 12

first (choice of)

Classic Shrimp Cocktail 16

Housemade Crab Rangoon 12
Alaskan snow crab, cream cheese, tamari, honey-sriracha sauce

second (choice of)

Baby Gem Spring Salad 13 watermelon radish, shaved fennel, petit basque, creamy dill dressing

Caramelized Leek Tart 12
Pernod cream, russet gaufrettes, garlic aioli

third (choice of)

Imperial Breakfast Plate 18
2 eggs, applewood bacon, cheesy grits, smashed fingerling potatoes, toast

Honey Ham Benedict 22

poached eggs, hollandaise *supplement Maine lobster +8

Blackened Shrimp & Grits 20

hominy yellow grits, andouille sausage, cajun poix, cream, pernod

Smashed Avocado Grain Bowl 18 farro, bulgar, sweet pepper, cherry tomato, feta

dessert

Apple Pie Cinnamon Roll 9 housemade baked to order, cream cheese icing

EXTRAS

Applewood Smoked Bacon 7 Herb Roasted Potatoes 5 Cheesy Grits 7

2024 Recovery Surcharge

The Imperial has been operating with immense business cost increases. Post-pandemic deficits, labor/employee benefit increases & supply chain shortages have unfortunately resulted in the need to include a 4% recovery surcharge on all checks. It is our hope that this will only span the first half of 2024. We greatly appreciate your continued patronage & support.

Sandwiches

Bacon, Egg & Cheese14 applewood bacon, scrambled egg, cheddar, garlic aioli, brioche bun
Fried Chicken16 brined chicken thigh, hot mayo, pickles
Filet O' Fish15 IPA battered Cod, house made tartar sauce, shredded lettuce, pickle relish
Cubano16 roasted pork shoulder, cured ham, spicy mustard, pickle, Swiss
Smashed Wagyu Burger
Beverages
Coffee, Tea, Juice
Cappuccino, Latte, Espresso5
Bottomless Mimosas 30 Chandon Sparkling, choice of OJ, Grapefruit, Pineapple or Cranberry (price per person)
Mimosa12 orange, grapefruit, pineapple or cranberry
Classic Bloody Mary

Zing-Zang, Old Bay rim, crab claw

Espresso Martini......16

Tito's vodka, St. George Nola, fresh espresso, simple

Whiskey Mule.....

Old Overholt rye, acidulated pineapple, ginger