Brunch Entrees Served with home fries, sausage, bacon, or ham

Brunch Drínks

Eggs Any Style Made fresh to order. 18

Italían Fríttata

A pancake-like omelet baked with prosciutto, crispy potatoes, spinach, and fresh mozzarella 21 **Filet Mignon and Eggs** Char broiled skirt steak, served with your choice of eggs (scrambled, friend,). 30

Shrímp and Spínach Omelet

Panama shrimp. spinach. tomato, and fresh herbs topped with melted Fontina cheese 23

Louísíana Jacks Jambalaya Breakfast Burríto

Blacken chicken shrimp Andouille sausage smoked ham, melted cheddar scrambled eggs wrapped in a flour tortilla with spiced rice 23

Banana Forester's French Toast

Cinnamon battered challah bread topped with banana caramel sauce 18

Egg Croissant Sliders

Scrambled eggs with ham and bacon, served on three fresh baked mini croissants, and smothered in cheese sauce.

19

Crab Avocado Toast

Toasted multí graín bread topped with blue crab avocado, tomato ,red oníon and topped with fried eggs . 20 Cannolí Stuffed French Toast

2 slíces of egg battered challah bread, stuffed with cannolí cream, topped with chocolate sauce and powdered sugar. 18

Seafood Crepes Florentine

Sautéed scallops, shrímp, wild mushrooms and spínach, fíníshed with a sherry lobster sauce, rolled ín tender crepes, topped with gruyere and hollandaíse sauce. 24

Lobster Hash and Eggs

з fríed eggs over lobster potato hash, topped with hollandaíse sauce. зо

Rachel's Original Benedicts

Lobster Benedict

Poached eggs with fresh lobster, sautéed spinach, and grilled tomato, served on a toasted English muffin, topped with hollandaise sauce. 30

Traditional Eggs Benedict

Poached eggs served over English muffins, with smoked ham, and topped with hollandaise sauce. 18

Filet Mignon Eggs Benedict

Twin 4 ounce filet mignons, topped with grilled tomato and Poached eggs sauced with a red wine demi and hollandaise sauce

30

Bloody Mary. \$10

Spicey Bloody Mary \$12

Bloody Maríe. \$10

Spicey Bloody Marie. \$12

Personalize your bloody Shrimp \$2 Bacon \$1

Mímosa \$10

Screwdríver \$10

Peach Bellíní **\$12** Peach Nectar, Champagne & Peach Schnapps

Slow Comfortable Morning Screw \$12

Southern Comfort, Champagne and Orange Juice

Grand Cranberry \$12

Champagne, Tríple Sec, Cranberry § Orange Juíce

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please let your server know about any allergy's and ask about our gluten sensitive options

Appetízers

Baked Clams Fresh Long Island líttle necks/garlíc/fresh herb/panko ½ Dozen ~ 12 Dozen ~ 22

Fried Calamari

Locally sourced, taste the difference local makes Marinara or spicy ginger sake sauce 19

Críspy Brussels Sprouts 13 Garlícky lemon caper aíolí/Parmesan V wíth no aíolí or cheese

Ahí Tuna Poke GF 14

Spícy gínger soy vínaígrette / cucumber chíps/ toasted sesame

Spicy Szechwan Crispy Meatballs 12

Beef and pork meatballs/spicy Szechwan glaze/grilled scallion / toasted sesame

Mussels 17

Spicy Pomodoro-Fresh basil/light plum tomato sauce GF Classic- Garlic/fresh herbs/pinot Grigio/evoo GF Gorgonzola- cream /crispy shallots GF with no shallots

Clams on the Half Shell GF

Fresh Long Island Little Necks $\frac{1}{2}$ Dozen ~ 11 Dozen ~ 20

Baked Síx-Oníon Soup 9 Red and white onions/shallots/scallions/chives/garlíc

SOUPS

Swiss and mozzarella **Lobster Bisque 10** Fresh main lobster / sherry/ sweet cream

Rachel's Seafood Chowder 9 New England-style chowder Long Island clams/Carolína shrímp/ potatoes/smoked bacon/ corn

Tacos 14

2 large soft tacos, píckled cabbage, Baja sour cream, Píco de Gallo, Yellow ríce Beer Battered Codfísh Grílled Chícken Chílí Seared Tuna Soft Shell Crab add \$2

Burgers 13

Beef 6-ounce custom blend of chuck, brísket and short ríb/ Turkey /Beyond Burger Vegan add 2 Choice of Swiss, American, mozzarella or cheddar cheese ~ 1.00 Bacon 1.50

Sandwiches

Served with fries, salad or mixed vegetables **Tuscan Grilled Chicken on Ciabatta 16** Arugula/roasted tomatoes/fresh mozzarella/ balsamic vinaigrette **Blackened Skirt Steak and Gorgonzola Sandwich 22** Sautéed spinach/balsamic vinaigrette/toasted garlic bread **Crispy Sesame Shrimp Wrap 17** Flour tortilla/ tomatoes/cucumbers/Asian dressing **Marinated Skirt Steak Sandwich 21** Toasted garlic bread/melted mozzarella cheese

281 Woodcleft Ave. Freeport, NY 516-546-0050

Salads

Rachel's Salad 18

Mixed greens/gorgonzola cheese/dried cherries/toasted almonds/raspberry vinaigrette Choice of Chicken Shrimp add 2 Salmon add 2

Tuna Salad 22

Pineapple salsa/ spicy Korean soy ginger vinaigrette Mixed Baby Greens, Shredded Carrots, Radishes, Toma-

toes

Shrimp Salad 20

Críspy sweet potatoes/maple balsamíc vínaígrette Míxed Baby Greens, Shredded Carrots, Radíshes, Tomatoes

salmon salad 20

Pickled seaweed salad/toasted sesame honey mustard Mixed Baby Greens, Shredded Carrots, Radishes, Toma-

toes

Caesar Salad 12

Toasted croutons/shaved parmesan Chicken 18 Shrimp 20 Salmon 20

Rachel's Juníor Menu 14

(12 § Under) Includes Soda or Juice and French Fries 2 3 oz Hamburger or Cheese Burger sliders Chicken fingers Mozzarella Sticks French Toast Sticks Scrabbled Eggs and Fries