



Virginia Beach
RESTAURANT WEEK
JANUARY 20-26, 2025

Breakfast \$10

Breakfast includes coffee
7 AM - 11 AM

Shrimp & Grits

Cheese grit cake lightly fried over Cajun gravy with sweet white gulf shrimp and buttery toast point

Breakfast Sampler

House specialty, Sweet cream pancake,
Two eggs any style with your choice
of bacon
or
maple link sausage

Avocado Toast Plate

Fresh baked rosemary & olive oil toast topped with smashed avocado, olive oil, and Himalayan sea salt.
Two eggs any style

**Check out our Dine & Stay Option With
Four Points Hotel**

No Substitutions

Not good with any other promo's



OCEANFRONT

Inside Four Points Hotel

Board walk side

Lunch \$15

11 AM - 3 PM

1st course

Choice of
Jambalaya

Bourbon street shrimp jambalaya
with spicy andouille sausage

She Crab

Critics Choice Winner!

Rich bisque soup, filled with chunks
of sweet crab, and hints of sherry.

2nd course

Choice of

Garlic Pasta Primavera

Roasted vegetables, baby portabellas
tossed in a roasted garlic butter
reduction topped with shaved parmesan
Served with a buttery toast point.

Baja Shrimp Tacos

Jumbo white gulf shrimp topped with
mango slaw, house pico and thin sliced
fresh avocado served with parmesan fries

Crab Cake Sandwich

Jumbo lump crab cake on buttery croissant.
Served with parmesan fries

Dinner

choose 2 \$25

choose 3 \$35

3 PM - 10 PM

1st course

Choice of

She Crab Soup

Critics Choice Winner!

Rich bisque soup, filled with chunks of
sweet crab, and hints of sherry.

Fried Goat Cheese

Fried goat cheese ball with pepper jelly
and toasted crostini's

Winter Salad

Mixed greens, feta cheese, Greek olives,
cherry tomatoes, red onion, and
roasted golden beets

2nd course

Choice of

8oz Top Filet

Top filet with horseradish crème
fresh roasted garlic smashed Yukon gold
potatoes and grilled asparagus

Chicken Piccata

Chicken cutlets with a light crispy Sicilian
style batter over fettuccine in piccata sauce,
loaded with capers & aged shaved parmesan.
Served with buttery toast point

Seared Sea Scallops & Bacon Jam

Chef's signature,
homemade bacon balsamic jam
with garlic smashed Yukon gold potatoes &
grilled asparagus

3rd course

Crème Brule Cheese Cake