

SUNDAY BRUNCH

SHAW'S GRAND BUFFET

BLUEBERRY DUTCH PANCAKES
GERMAN APPLE PANCAKES
• CANDIED BACON
• COUNTRY SAUSAGE
EGGS BENEDICT
JUMBO FRIED SHRIMP

CHESAPEAKE FRIED CHICKEN
• ROASTED BROCCOLI
TOTS O'BRIEN
• AU GRATIN POTATOES
LOBSTER MACARONI & CHEESE
PARMESAN-CRUSTED COD

CHICKEN FLORENTINE STRADA
MARYLAND-STYLE CRAB CAKES
FRENCH TOAST & BELGIAN WAFFLES
STRAWBERRY COMPOTE, WHIPPED
CREAM, WHIPPED BUTTER

CHEF'S TABLE

• **ALASKAN GOLDEN KING CRAB LEGS**
steamed, served with drawn butter

• **ROAST TENDERLOIN**

• **CREATE-YOUR-OWN OMELET**
select from 12 seasonal ingredients

BANANAS FOSTERS CRÊPE
housemade crepe

ASPARAGUS QUICHE
tom's farm asparagus, parmesan cheese

LOBSTER BISQUE
whole maine lobster, zucchini, carrots

COLD SEAFOOD & SALAD BAR

• OYSTERS ON THE HALF SHELL
• SHRIMP COCKTAIL
• SEASONAL FRUIT
CEVICHE & TORTILLA CHIPS
SPICY SALMON MAKI

SPICY TUNA MAKI
SWEET POTATO MAKI
• HEIRLOOM TOMATO & MOZZARELLA
• LOCAL VEGETABLE SALADS
CAESAR SALAD

• ORGANIC SMOKED SALMON
ASSORTED BAGELS, CREAM CHEESE,
TOMATOES, CAPERS, CUCUMBERS &
ONIONS

SHAW'S SWEETS TABLE

HOMEMADE CUPCAKES
COFFEE CAKES
• CRÈME BRÛLÉE
SUGAR COOKIES

KEY LIME PARFAIT
CHOCOLATE STRATA
• POT DE CRÈME
CHEESE CAKE

RASPBERRY TARTLETS
CHOCOLATE CHIP COOKIES
COCONUT MACAROONS
SEASONAL SPECIALITES

BRUNCH BEVERAGES

SHAW'S SIGNATURE BLOODY MARY.....	13.00
TRADITIONAL MIMOSA	8.00
RASPBERRY MOJITO	13.00

additional seasonal cocktails, wines by the glass and beer available

\$65 PER PERSON

INCLUDES FRESH BREWED COFFEE, ICED TEA, FRESH JUICE AND SODA.

(\$15/ KIDS 7-12, 6 & UNDER EAT FREE).

• INDICATES GLUTEN FREE OPTIONS - ASK YOUR SERVER FOR MORE DETAILS.