

# Shaw's WEEKEND BRUNCH BUFFET

## SHAW'S GRAND BUFFET

BLUEBERRY DUTCH PANCAKES	CHESAPEAKE FRIED CHICKEN	PARMESAN-CRUSTED COD
GERMAN APPLE PANCAKES	SEASONAL VEGETABLE	FRENCH TOAST & BELGIAN WAFFLES
CANDIED BACON	TOTS O'BRIEN	CHICKEN FLORENTINE STRADA
COUNTRY SAUSAGE	• AU GRATIN POTATOES	MARYLAND-STYLE CRAB CAKES
EGGS BENEDICT	BISCUITS & GRAVY	SHRIMP & CRAWFISH ÉTOUFFÉE
JUMBO FRIED SHRIMP	• GRANDMA'S MACARONI & CHEESE	

## CHEF'S TABLE

### CHEF CARVED - BAKED GLAZED HAM

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

**BANANAS FOSTERS CRÊPE & SWEET RICOTTA STUFFED CRÊPE**  
*housemade crepe, whipped cream*

**KING CRAB QUICHE**  
*pickled mustard seed, mustard mayonnaise*

**LOBSTER BISQUE**  
*whole maine lobster, zucchini, carrots*

## COLD SEAFOOD & SALAD BAR

• OYSTERS ON THE HALF SHELL	SHRIMP TEMPURA MAKI	• ORGANIC SMOKED SALMON
• SHRIMP COCKTAIL	PHILLY ROLL MAKI	ASSORTED BAGELS, CREAM CHEESE,
• SEASONAL FRUIT	SWEET POTATO MAKI	TOMATOES, CAPERS, CUCUMBERS &
SEASONAL SALADS		ONIONS

## SHAW'S SWEETS TABLE

HOMEMADE CUPCAKES	KEY LIME PARFAIT	RASPBERRY TARTLETS
COFFEE CAKES	CHOCOLATE STRATA	CHOCOLATE CHIP COOKIES
• CRÈME BRÛLÉE	• POT DE CRÈME	COCONUT MACAROONS
SUGAR COOKIES	CHEESE CAKE	SEASONAL SPECIALITES

## BRUNCH BEVERAGES

SHAW'S SIGNATURE BLOODY MARY.....	12.00
TRADITIONAL MIMOSA .....	8.00
<i>additional seasonal cocktails, wines by the glass and beer available</i>	
CAPPUCCINO .....	3.00
ORANGE JUICE.....	3.00

**\$45 PER PERSON INCLUDES FRESH BREWED COFFEE, ICED TEA AND SODA.**

(\$10/ KIDS 7-12, 6 & UNDER EAT FREE).

FOR 2018, PLEASE NOTE THAT FOR EASTER, MOTHER'S DAY, FATHER'S DAY AND SPECIALITY BRUNCHES PRICES ARE SUBJECT TO CHANGE.

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