

Shaw's CRAB HOUSE



SHAW'S GRAND BUFFET

LOBSTER MAC & CHEESE	EGGS BENEDICT	CARAMELIZED SMOKED BACON
•SAUTEED BROCCOLINI	CHORIZO & ASPARAGUS FRITATTA	BREAKFAST SAUSAGE LINKS
•ROASTED CARROTS	FRENCH FRIED SHRIMP	CINNAMON ROLL FRENCH TOAST
PARMESAN CRUSTED COD	MARYLAND-STYLE CRAB CAKES	BUTTERY CROISSANTS
•SHAW'S AU GRATIN POTATOES	DO-RITE DONUTS	•HASH BROWNS
	•RITA'S SCRAMBLED EGGS	

CHEF'S TABLE

- LOBSTER BISQUE
- SEAFOOD GUMBO
- STEAMED KING CRAB LEGS
- CHEF CARVED - ROASTED BEEF TENDERLOIN
- CREATE-YOUR-OWN OMELET
select from 12 seasonal ingredients
- MALTED BELGIAN WAFFLES
maple syrup, whipped cream, berry compote, chocolate chips

COLD SEAFOOD & SALAD BAR

- OYSTERS ON THE HALF SHELL
- HAND ROLLED MAKI
- PICKLED CUCUMBER SALAD
- HEIRLOOM POTATO SALAD
- FRESH FRUIT
- TOMATO & MOZZARELLA SALAD
- CAESAR SALAD
- CHOPPED SALAD
- SEAFOOD CEVICHE
- ORGANIC SMOKED SALMON
- ORGANIC PASTRAMI SMOKED SALMON
- SHRIMP COCKTAIL

SHAW'S SWEETS TABLE

CHOCOLATE CHIP COOKIES	•COTTON CANDY	CHOCOLATE CAKE POPS
SUGAR COOKIES	•POT DE CREME	RASPBERRY TARLETS
COFFEE CAKES	CHOCOLATE MOUSSE CAKE	KEY LIME TARTLETS
STRAWBERRY RHUBARB SQUARES	•CHOCOLATE COVERED STRAWBERRIES	•OATMEAL RAISIN COOKIES
CUPCAKES	•CREME BRULEE	TOFFEE BARS

BRUNCH BEVERAGES

SHAW'S SIGNATURE BLOODY MARY with all the fixings.....	\$10
CLASSIC CHAMPAGNE MIMOSA pineapple, grapefruit, classic orange, cranberry.....	\$10

\$65.00/GUEST INCLUDES FRESH COFFEE, JUICES, ICED TEA AND SODA (\$15/CHILD 7-12, 6 & UNDER EAT FREE)

PLEASE NOTE: HOLIDAY BRUNCHES SUCH AS EASTER, MOTHER'S DAY, FATHER'S DAY, THANKSGIVING, CHRISTMAS EVE, NYE EVE & NEW YEAR'S EVE DAY ARE PRICED AT \$79 PER ADULTS & \$20 FOR CHILDREN UNDER 12 YEARS OF AGE

• DENOTES GLUTEN FREE ITEM