

Easter Brunch at The Narrows Restaurant

Starters

<i>Cream of Crab Soup</i>	7.95/9.95	<i>Broiled Jumbo Lump Crab Balls</i>	16.95
<i>Vegetable Crab Soup</i>	6.95/8.95	w/ Dijon sauce	
<i>Oyster Stew</i>	12.95	<i>Baked Oysters Rockefeller</i>	13.95
<i>Buratta Mozzarella Plate</i>	12.95	w/ hollandaise	
		<i>4 oz. Lobster Tail Tempura</i>	16.95
		w/ seaweed salad, wasabi	

Entrees

<i>Crab Omelet</i> – jumbo lump crab, creamy sauce	15.95
<i>Steak and Egg Scramble</i> – sliced sirloin, sautéed onions and pepper	15.95
<i>Thick-Cut Brioche French Toast</i> – powdered sugar & fresh berries, served with link sausage and maple syrup	11.95
<i>Lobster Roll</i> – toasted buttered brioche roll, served with French fries	21.95
<i>Shrimp and Grits</i> – cheddar grits, Applewood bacon wrapped shrimp, crispy spinach and tomato jam	17.95
<i>Herb Encrusted Salmon Filet</i> – garlic mashed potatoes, sautéed spinach, lime béarnaise	17.95
<i>Broiled Jumbo Lump 5oz Crab Cake</i> – vine-ripened tomato, Dijon sauce	19.95
<i>Oysters Benedict</i> – toasted English muffin, Canadian bacon, fried oysters, hollandaise	18.95
<i>Lobster & Crab Risotto</i> – fresh sweet corn & wild mushrooms, parmesan in a creamy white wine risotto, roasted tomato & red pepper coulis	20.95
<i>Fried Oyster Caesar Salad</i> – crisp romaine, flash fried oysters, frizzled onions	19.95
<i>Imperial Twins</i> – baked English muffin, tomato, crab imperial, cheddar cheese	18.95
<i>Cajun Seared Ahi Tuna</i> – potato cake, sautéed spinach, gorgonzola cheese sauce	17.95

Libations

Old Bay Bloody Mary 7.25

Mimosa 6.95

Peach Bellini 9.95

