

Mother's Day 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>Crab Gazpacho</i>	6.95/8.95	<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 – jumbo lump crab, creamy sauce</i>	15.95
<i>Steak and Egg Scramble – sliced sirloin, sautéed onions and pepper</i>	15.95
<i>Thick-Cut Brioche French Toast – powdered sugar & fresh berries, served with link sausage and maple syrup</i>	12.95
<i>Lobster Roll – toasted buttered brioche roll, served with French fries</i>	21.95
<i>Shrimp and Grits – cheddar grits, Applewood bacon wrapped shrimp, crispy spinach and tomato jam</i>	17.95
<i>Herb Encrusted Salmon Filet – garlic mashed potatoes, sautéed spinach, lime béarnaise</i>	17.95
<i>Broiled Jumbo Lump 5oz Crab Cake – vine-ripened tomato, Dijon sauce</i>	19.95
<i>Oysters Benedict– toasted English muffin, Canadian bacon, fried oysters, hollandaise</i>	18.95
<i>Lobster & Crab Risotto – fresh sweet corn & wild mushrooms, parmesan in a creamy white wine risotto, roasted tomato & red pepper coulis</i>	20.95
<i>Fried Oyster Caesar Salad – crisp romaine, flash fried oysters, frizzled onions</i>	19.95
<i>Imperial Twins – baked English muffin, tomato, crab imperial, cheddar cheese</i>	18.95
<i>Cajun Seared Ahi Tuna – potato cake, sautéed spinach, gorgonzola cheese sauce</i>	17.95

Libations

Mimosa 6.95 – carafe 13.95

Old Bay Bloody Mary 7.25 – carafe 15.95

Peach Bellini 9.95 – carafe 19.95

Rose' Alexander Valley Vineyards 7.75 glass/30.00 bottle