

# Mother's Day Brunch at The Narrows Restaurant

## Starters

**Vegetable Crab Soup**

**Cream of Crab Soup**

**Crab Gazpacho**

**Fried Green Tomatoes** arugula, red pepper,  
crab, aged white cheddar & creole aioli

**Stuffed Portobello Mushroom**

**Broiled Jumbo Lump Crab Balls**  
w/ Dijon sauce

**Baked Oysters Rockefeller**  
w/ hollandaise

**Mozzarella Burrata Plate**

## Brunch Entrees

**Shrimp Oscar Omelet** – sautéed shrimp, Swiss cheese, asparagus, hollandaise

**Grilled Sliced Sirloin Steak** – cheddar jack scrambled eggs, sautéed onions & peppers

**Thick-Cut Brioche French Toast** – powdered sugar & fresh strawberries,  
served with link sausage and maple syrup

**Grilled Rainbow Trout** – garlic mashed potatoes, julienne vegetables, lemon butter sauce

**Shrimp & Grits** – cheddar grits, Applewood bacon wrapped shrimp, crispy spinach & tomato jam

**Herb Encrusted Salmon Filet** – garlic mashed potatoes, sautéed spinach, lime béarnaise

**Broiled Jumbo Lump 5oz Crab Cake** – vine-ripened tomato, Dijon sauce

**Oysters Benedict** – toasted English muffin, Canadian bacon, fried oysters, hollandaise

**Fried Oyster Caesar Salad** – crisp romaine, flash fried oysters, frizzled onions

**Imperial Twins** – baked English muffin, tomato, crab imperial, cheddar cheese

**Lobster Roll** – buttered and toasted brioche roll, cold water lobster in house made lemon dressing

**Petit Filet Mignon (5 oz)** – garlic mashed potatoes, frizzled onions, Demi-glace

**Smoked Salmon Platter** – Toasted everything bagel, caper dill cream cheese spread, tomato, red onion,  
egg

**Gulf Shrimp Salad** – mixed greens with shrimp salad served with fresh fruit

## Platters

*Platters include a house or Caesar salad, garlic mashed potatoes & vegetable du jour*

**Broiled Crab Cakes** – jumbo lump crab meat, whole grain Dijon mustard sauce

**Filet Mignon** – 9 oz tenderloin, béarnaise & cabernet Demi-glace

**Petit Filet & Crab Cake** – béarnaise & cabernet Demi-glace

***Crab Imperial*** – jumbo lump crab meat, imperial sauce, Applewood smoked bacon

***New Zealand Rack of Lamb*** – Dijon rosemary crusted, wild mushroom Demi-glace