

Mother's Day Brunch at The Narrows Restaurant

Starters

Vegetable Crab Soup	6.95/8.95	Stuffed Portobello Mushroom	14.95
Cream of Crab Soup	7.95/9.95	Broiled Jumbo Lump Crab Balls	18.95
Crab Gazpacho	6.95/8.95	w/ Dijon sauce	
Shrimp Cocktail	14.95	Baked Oysters Rockefeller	13.95
Salmon Wonton	14.95	w/ hollandaise	

Brunch Entrees

Crab Omelet – jumbo lump crab, creamy sauce	16.95
Grilled Sliced Sirloin Steak – cheddar jack scrambled eggs, sautéed onions & peppers	16.95
Thick-Cut Brioche French Toast – powdered sugar & fresh strawberries, served with link sausage and maple syrup	13.95
Grilled Rainbow Trout – garlic mashed potatoes, julienne vegetables, lemon butter sauce	15.95
Shrimp & Grits – cheddar grits, Applewood bacon wrapped shrimp, crispy spinach & tomato jam	19.95
Herb Encrusted Salmon Filet – garlic mashed potatoes, sautéed spinach, lime béarnaise	22.95
Broiled Jumbo Lump 5oz Crab Cake – vine-ripened tomato, Dijon sauce	21.95
Oysters Benedict – toasted English muffin, Canadian bacon, fried oysters, hollandaise	19.95
Fried Oyster Caesar Salad – crisp romaine, flash fried oysters, frizzled onions	19.95
Imperial Twins – baked English muffin, tomato, crab imperial, cheddar cheese	18.95
Cajun Seared Ahi Tuna – potato cakes, sautéed spinach, gorgonzola cheese sauce	19.95
Petit Filet Mignon (5 oz) - garlic mashed potatoes, frizzled onions, Demi-glacé	23.95

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	37.95
Filet Mignon – 9 oz tenderloin, béarnaise & cabernet Demi-glacé	33.95
Petit Filet & Crab Cake – béarnaise & cabernet Demi-glacé	36.95
Crab Imperial – jumbo lump crab meat, imperial sauce, Applewood smoked bacon	35.95
New Zealand Rack of Lamb – Dijon rosemary crusted, wild mushroom Demi-glacé	35.95