



SHAW'S SUNDAY BRUNCH BUFFET

CARVERY

- Roasted Beef Tenderloin
- Herb Roasted Turkey

SHAW'S GRAND BUFFET

- Caramelized Smoked Bacon
- Country Breakfast Sausage Links
- Eggs Benedict
- Chicken & Artichoke Strata
- Corned Beef Hash
- Lobster, Brie & Penne Pasta
- Seafood Pot Pie
- Steamed Alaskan Snow Crab
- Shaw's Au Gratin Potatoes
- Maryland-Style Crab Cakes
- French Fried Shrimp
- Lobster Bisque

OMELET & WAFFLE KITCHEN

CREATE-YOUR-OWN OMELET:

- Select from Fresh Asparagus,
- Diced Tomatoes, Mozzarella Cheese,
- Aged Cheddar Cheese, Snow Crab,
- Scallions, Mushrooms, Spinach,
- Green Peppers, Bacon,
- Ham, and Onions

MALTED BELGIAN WAFFLES:

- Maple Syrup, Whipped Cream,
- Strawberry Compote,
- Bananas Foster Sauce

COLD SEAFOOD BAR

- Oysters on the Half Shell
- Chilled Alaskan Red King Crab Bites
- Shrimp Cocktail
- Roasted Root Vegetable Salad
- Duck Trap Salmon Pastrami
- Coastal Harbor Organic Smoked Salmon
- Shaw's Seasonal Salad
- Winter Grain Salad
- Seafood Pasta Salad
- Alaskan Red King Crab & Melon
- Assorted Maki
- Seafood Ceviche

SHAW'S SWEETS TABLE

- Triple-Layer Chocolate Cake
- Homemade Cookies
- Gluten Free Coffee Cake
- Banana Bread
- Crème Brûlée
- Chocolate Truffles
- Fresh Fruit Salad
- Raspberry Tartlets
- Key Lime Tartlets
- Pecan Tartlets
- Cheesecake
- Shaw's Chocolate Strata
- Assorted Cheese Platter
- Chocolate Covered Strawberries
- Just Spun Cotton Candy
- Lollipops & Candies

BRUNCH COCKTAILS

- MAKE-YOUR-OWN Bloody Mary Over 30 Condiments & Garnishes 8.00
- Champagne Mimosa Classic, White Peach or Blood Orange 5.00

COFFEE & ESPRESSO

- Intelligentsia Black Cat Blend Espresso 3.50
- Intelligentsia Black Cat Blend Cappuccino 4.00

18% Gratuity Added to Parties of Six or More