

# Old Oyster Factory Easter Brunch

\$27.99

## Choice of Starters

Crab Bisque

Shrimp Cocktail

wild caught local shrimp with a bloody Mary cocktail sauce

Baby Spinach and Strawberry Salad

baby spinach, candied pecans, strawberries, feta cheese, with a cabernet vinaigrette

Endive Salad

endives, blue cheese, walnuts, sundried cranberries, with a sherry vinaigrette

Local Sweet Grass Mussels

simmered in a tomato basil broth

## Choice of Entrees

Shrimp and Grits

wild caught local shrimp in andouille sausage Cajun cream served with creamy bacon cheddar stone ground grits

Roasted Leg of Lamb

garlic and rosemary roasted leg of lamb with horseradish whipped Yukon gold potatoes and charred asparagus finished with a rosemary demi glace

Seafood Quiche

shrimp, crab, and scallops, swiss cheese, and asparagus served with fresh fruit and mixed green salad

Smoked Prime Rib

10oz hickory smoked prime rib with horseradish whipped Yukon gold potatoes and charred asparagus finished with au jus

Crab Cake Benedict

2 poached eggs served atop crab cakes and English muffins finished with a dijon hollandaise served with fresh fruit and mixed green salad

Salmon Encroute

North Atlantic salmon, boursin cheese, applewood smoked bacon, and roasted red peppers in puff pastry served with garlic parmesan rice and broccolini finished with a chardonnay dill sauce

## Choice of Desserts

Molten Chocolate Lava Cake

with fresh berries and whipped cream

Key Lime Pie

a home-made classic from Florida

Cheesecake

classic home-made New York style cheesecake

