



# MOTHER'S DAY BRUNCH MENU

## HUNTERS' TAVERN AT THE TIDEWATER INN

### SUNDAY, MAY 12, 2019

#### STARTERS & SOUPS

SHRIMP COCKTAIL \$15

EASTERN SHORE CRAB & ARTICHOKE DIP \$14  
*jumbo lump crab, artichokes, cheddar*

ARTISAN CHARCUTERIE & CHEESE PLATTER \$22  
*chef's selection of cured meats and chapel farms cheeses, accompaniments, assorted crackers*

TAVERN "CRUDITE" \$12  
*crispy fried, japanese dipping sauces*

SEARED AHI TUNA \$16  
*seaweed salad, wasabi, asian glaze, ginger, crispy wontons [g]*

#### SOUP OF THE DAY

CREAM OF CRAB \$6/\$9.50  
*jumbo lump, cream, sherry*

SNAPPING TURTLE \$6/\$9.50  
*tomato, sherry, hard boiled eggs*

#### MAINS

TUSCAN CHICKEN \$25  
*grilled chicken, prosciutto, fontina, marinated tomatoes, wilted spinach, garlic mashed potatoes, broccolini*

CAJUN SHRIMP PASTA \$28  
*cajun louisiana shrimp, pappardelle, andouille sausage, creole cream sauce*

BLACKENED CHESAPEAKE ROCKFISH \$35  
*sweet corn pudding, jumbo lump crab, lemongrass, caviar [GF]*

STEAK & EGGS \$18  
*petite bistro tender, eggs over easy, béarnaise sauce, hash browns*

LOBSTER BENEDICT \$25  
*smithfiled ham, english muffin, poached eggs, lime hollandaise topped with warm water lobster and cheddar grits*

QUICHE CHESAPEAKE \$17  
*virginia ham, maryland crab, cheddar, spinach, baby greens, marinated mushrooms*

SOFT SHELL CRAB ENTRÉE \$35  
*charred corn relish, roasted red pepper aioli*

SOFT SHELL CRAB SALAD \$21  
*house salad, cucumbers, tomatoes, carrots, radishes, balsamic*

BANANA SPLIT WAFFLE \$13  
*traditional belgian waffle, sliced bananas, strawberries, Nutella*

CRAB OMELET \$23  
*jumbo lump crab, edward ham, crab sauce and salad greens*