

Mornin' Cocktails

SHIRLEY'S CRUSH

Three Olives Orange Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel, Strawberry Slice & Mint, Sugar Rim 7.99

SOUTHERN RUBY CRUSH

Three Olives Pink Grapefruit Vodka, Triple Sec, Splash of Club Soda & Squeezed Fresh Grapefruit Juice with Pulp, garnished with a Grapefruit Slice & Mint, Raw Sugar-Salt Rim 7.99

STRAWBERRY BOURBON SMASH

Bourbon, Triple Sec, Squeezed Fresh Strawberry Lemonade, House-Made Strawberry-Jalapeño Jam & Splash of Club Soda, garnished with Lemon Wheel & Strawberry Slice 8.99

SPICY SHIRLEY

Shirley's version of a Bloody Mary! Three Olives Vodka, garnished with Green Tomato Slice, Pickled Okra, Peppers, Jalapeño, Celery, Peppadew, Green Olive, Lemon & Lime Wedge, Old Bay Rim 9.99
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

BORN ON THE BAY-O BLOODY MARY

Three Olives Vodka, garnished with Blackened Shrimp, Tasso Ham, Andouille Sausage, Cheddar, Pickled Okra, Tomato & Celery, Old Bay Rim 13.99
Add 2 Slices of Jalapeño-Smoked Bacon 3.99

MISS MIMOSA

Champagne & Squeezed Fresh Orange Juice with Pulp, garnished with an Orange Wheel & Strawberry Slice 6.99

PINEAPPLE JALAPEÑO MARGARITA

Pineapple Jalapeño Tequila, Pineapple Juice, Lime Juice & Triple Sec, garnished with a Slice of Pineapple & Jalapeño Slices, Bacon-Sugar-Salt Rim 8.99

Three Egg Omelets

Choice of: Smokin' Summer Macaroni Salad; Shredded Potato & Onion Hash Browns; Slammin' Slaw; Collard Greens with Tasso Ham; Mixed Greens with Balsamic Poppseyed Vinaigrette; Black-Eyed Pea Succotash; Stone-Ground Grits with Diced Bacon or Seasonal Fruit Medley. Served with a House-Made Everything Biscuit. We use Cage Free Eggs!

FRIED CHICKEN, BISCUITS & GRAVY OMELET

Fried Buttermilk Chicken Pieces, Peppadews, Green Onion & White Cheddar Cheese, topped with a House-Made Everything Biscuit & Chesapeake Chicken Sausage Gravy, dusted with Cajun Spice 15.99

HEALTHY 'HOT MESS' SCRAMBLE

Egg White Scramble with Broccoli, Spinach, Avocado, Peppadews, Sweet Potato, Tri-Colored Quinoa & Sprouts, served with Toasted Multigrain 14.99

BAYOU OMELET

Blackened Shrimp, Andouille Sausage, Tomato & White Cheddar Cheese, dusted with Cajun Spice 17.99

SOUTH OF THE BORDER OMELET

Grilled Chicken, Red & Yellow Pepper, Jalapeños, Queso Fresco, Pico de Gallo, Avocado Mash & a dollop of Sour Cream 15.99

MARYLAND OMELET

Jumbo Lump Crab Meat, Tomato & Swiss Cheese, dusted with Old Bay Mrkt.

AN OMELET TO CALL YOUR OWN

Make It Your Own with Three Ingredients of Your Choice 14.99 **Additional Ingredient:** .99

Vegetables & Fruit

Asparagus
Avocado
Broccoli
Capers
Green Apple
Green Onion
Jalapeños
Kalamata Olive
Peppadews
Pico de Gallo
Pimentos
Pineapple
Quinoa (Tri-Colored)
Roasted Red Pepper
Sautéed Red Onion
Tomato
Wild Mushroom
Wilted Spinach

Cheeses

Bleu
Brie
Cream Cheese
Feta
Fresh Mozzarella
Goat
Havarti
Parmesan
Queso Fresco
Swiss
White Cheddar

Meats

Andouille Sausage
Applewood-Smoked Bacon
Applewood-Smoked Ham
Cranberry Maple Turkey Sausage
Grilled Chicken
Jalapeño-Smoked Bacon
Pulled BBQ Pork
Scrapple
Smoked Turkey
Tasso Ham

Seafood

Jumbo Lump Crab Meat Mrkt.
Grilled Salmon* 3.99
Blackened Shrimp 4.99
Smoked Salmon 3.99

Wake Up Your Taste Buds

FRIED GREEN TOMATOES

Lemon-Herb Aioli & Chow Chow 6.99
Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

BBQ CHICKEN DEVILED EGGS

Pulled BBQ Chicken & Slammin' Slaw, garnished with local Baltimore BBQ Co. Chesapeake Sauce, dusted with Cajun Spice 6.99

MEXICAN STREET CORN FRIED DEVILED EGGS

Breaded in Panko and fried, filled with Queso Fresco, Roasted Corn & Cilantro, topped with Red Onion, Queso Fresco & Crispy Corn Tortilla Strips, garnished with Comeback Sauce, dusted with Smoked Paprika 6.99

ONE POTATO, TWO POTATO FRY BASKET

Mix of Sweet & Russet Potato Shoestring Fries, served with Comeback Sauce 6.99

AVOCADO TOAST

Avocado Mash, Arugula, Southern Pickled Shrimp & Poached Egg on Toasted Multigrain* 10.99

BEET POKÉ

Roasted Yellow & Red Beets, Onion, Jalapeño & Arugula, garnished with Sesame Seeds 5.99

BROILED GRAPEFRUIT BRÛLÉE

Garnished with a Blackberry & Mint 4.99

CHOCOLATE & VANILLA STRAWBERRY BITES

Fresh Strawberries filled with Cream Cheese, Goat Cheese & Mascarpone --Two Chocolate & Two Vanilla-- garnished with a Chocolate Chip, Chocolate Sauce & Chocolate Cookie Crumble 4.99

PEACH & GOAT CHEESE BISCUITS

House-Made Strawberry-Jalapeño Jam, garnished with Honey 5.99

EVERYTHING BUT THE BAGEL BISCUITS

House-Made Strawberry-Jalapeño Jam & Whipped Herb Cream Cheese 5.99

GRANDPA'S CORNBREAD SQUARES

House-Made Peppadew-Jalapeño Butter, dusted with Cajun Spice 5.99

FUNKY MONKEY BREAD

Cinnamon-Scented Pull-Apart with Banana Slices, Chocolate Chips & Chocolate Sauce, dusted with Powdered Sugar & Cinnamon 12.99

LEMON POPPYSEED BAKED MINI DONUTS

House-Made Donuts with Lemon Glaze & Raspberry Purée, garnished with Fresh Raspberries & Powdered Sugar 4.99

House Favorites

BENNE SEED CHICKEN 'N WAFFLES

Fried Buttermilk Boneless Chicken Breast Pieces with a Honey Mustard Aioli drizzle & Cheddar Green Onion Waffles with Peppadew-Jalapeño Butter, dusted with Cajun Spice 15.99

SOUTHERN SLAMMER SANDWICH

Fried Green Tomato, Applewood-Smoked Bacon, Avocado Mash, White Cheddar Cheese & Fried Egg on Pumpnickel & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns 13.99

- Best Breakfast Sandwich in America, Restaurant Hospitality Magazine

GET YOUR GRITS ON

Jumbo Blackened Shrimp or Blackened Salmon on Fried Green Tomatoes, Stone-Ground Grits with Diced Bacon & Roasted Corn Emulsion, dusted with Cajun Spice* 18.99

CRAB HAPPY CHESAPEAKE CHICKEN SAMMY

Jumbo Lump Crab Cake, local Logan's Chesapeake Chicken Sausage, Fried Egg, Cheddar Cheese, Sliced Red Tomato & Fried Pickles on a Jumbo English Muffin & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, dusted with Old Bay* Mrkt.

AMY'S BAGEL

Triple-Sliced Bagel with Smoked Salmon, Red & Yellow Tomato, Cucumber, Red Onion, Mixed Greens, Havarti Cheese, Cream Cheese & Capers 17.99

FIESTA 'N SIESTA SKILLET

Grilled Chicken, Shredded Potato & Onion Hash Browns, Red & Yellow Peppers, Sliced Jalapeños, Queso Fresco, Pico de Gallo & Avocado Mash, topped with a Sunny Side Up Egg, served on a Toasted Corn Tortilla* 14.99

SMOKIN' LOCO MOCO SKILLET

8 oz. local Roseda Farm Black Angus Ground Beef Burger, Stone-Ground Grits with Diced Bacon, Sautéed Mushrooms, Brown Gravy & Green Onion, topped with Over Hard Egg & Smokin' Summer Macaroni Salad* 15.99

Lighter Side

"BLT CLUB" SKINNY

Crustless Egg White Quiche made with Smoked Turkey, Red & Yellow Grape Tomatoes & Spinach, topped with Havarti Cheese & Applewood-Smoked Bacon Crumbles, served with Mixed Greens in a Creamy Buttermilk Ranch 12.99

KEY LIME PIE OATMEAL

Steel Cut Oats, Tri-Colored Quinoa, Vanilla, Agave & Coconut Milk, topped with Organic Vanilla Yogurt infused with Lime Juice, garnished with Graham Cracker Crumble topping & Sugared Lime Wedge 8.99

COCONUT CREAM STUFFED FRENCH TOAST

Challah Bread dipped in Egg Mix, stuffed with Coconut Cream Cheese & Flaked Coconut, garnished with Diced Strawberries & Brûléed Bananas, dusted with Cinnamon & Powdered Sugar 13.99
- As seen on Food Network's Diners, Drive-Ins & Dives

VEGGIE EGG TOWER

Fresh Mozzarella, Red & Yellow Tomatoes, Red Onion, Avocado Slices & Basil Leaves, topped with Poached Eggs & Herb Hollandaise* 15.99

SOFT SHELL CRAB & SUCCOTASH EGGS BENEDICT

Cornmeal-Encrusted Soft Shell, local Logan's Chesapeake Chicken Sausage, Black-Eyed Pea Succotash & Poached Eggs on a Jumbo English Muffin with Old Bay Hollandaise Sauce, Tabasco Bacon Onion Jam, Chow Chow & Comeback Sauce, dusted with Old Bay* Mrkt.

CRAB CAKE & FRIED GREEN TOMATO EGGS BENEDICT

Poached Eggs & Mini Jumbo Lump Crab Cakes on Fried Green Tomatoes, with Black-Eyed Pea Succotash, Asparagus & Old Bay Hollandaise, dusted with Old Bay* Mrkt.

SHIRLEY'S AFFAIR WITH OSCAR

5 oz. Black Angus Filet, topped with Asparagus, Jumbo Lump Crab Meat & Hollandaise on Fried Green Tomatoes & Stone-Ground Grits with Diced Bacon, dusted with Old Bay* Mrkt.
- Best Breakfast Dish in Maryland, Food Network Magazine

EDDIE'S BEEF 'N EGGS

5 oz. Black Angus Filet on Fried Green Tomatoes, Two Cage Free Farm Fresh Eggs Any Style & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Everything Biscuit* 25.99

TWO CAGE FREE FARM FRESH EGGS ANY STYLE

Choice of one meat: Applewood-Smoked Bacon, Cranberry Maple Turkey Sausage, Andouille Sausage, Scrapple, or Applewood-Smoked Ham & choice of: Stone-Ground Grits with Diced Bacon or Shredded Potato & Onion Hash Browns, served with a House-Made Everything Biscuit* 12.99

FARM FRESH QUINOA BOWL

Tri-Colored Quinoa, Red & Yellow Grape Tomatoes, Roasted Corn, Broccoli, Asparagus, Arugula, Sunflower Seeds & Black-Eyed Peas, tossed in Lemon Basil Vinaigrette, topped with Sliced Avocado 14.99

Add on:

Fried or Sunny Side Up Egg* 1.99 Grilled Chicken 5.99
Blackened Shrimp 10.99 Grilled Salmon* 8.99

BREAKFAST BANANA SPLIT

Organic Vanilla Yogurt with a Whole Banana, Strawberries, Raspberries, Blueberries & Pineapple, topped with House-Made Granola 10.99

Griddle Cakes

Served with Whipped Butter & Grade A Pure Maple Syrup, dusted with Powdered Sugar & garnished with Raspberry Purée Plate Glaze.
Gluten-Free or Buckwheat Pancakes are available.

BUTTERMILK PANCAKES (4) 9.99

BELGIAN WAFFLES (4 Mini) 9.99

SPECIALTY PANCAKES (4) **or WAFFLES** (4 Mini) 10.99

Choice of:

CINNAMON DANISH

drizzled with Cream Cheese Icing

BANANA CHOCOLATE CHIP

drizzled with Chocolate Syrup

RASPBERRY WHITE CHOCOLATE

FRESH BANANA, BLACKBERRY, BLUEBERRY, RASPBERRY OR STRAWBERRY

TRIPLE B CAKES

Buckwheat, Banana & Blueberry 11.99

BERRY FRESH WAFFLE SAMPLER (4 Mini)

Blackberry, Blueberry, Raspberry & Strawberry 11.99

CINNAMON RAISIN CHALLAH FRENCH TOAST

Dipped in Egg Mix, drizzled with Cinnamon Sauce, dusted with Cinnamon & Powdered Sugar 12.99

Add on:

FRESH STRAWBERRIES & HOUSE-MADE

WHIPPED CREAM 3.99

Shirley's Side Kicks

SMOKIN' SUMMER MACARONI SALAD 4.99
Celery, Carrots, Pimentos, Green Onions & Smoked Paprika Aioli, dusted with Smoked Paprika

SHREDDED POTATO & ONION HASH BROWNS 4.99

SLAMMIN' SLAW 4.99

Red Cabbage, Jicama, Radish, Carrot & Cilantro in a Lime Vinaigrette

COLLARD GREENS with Tasso Ham 4.99

BLACK-EYED PEA SUCCOTASH 4.99

Roasted Corn, Red Pepper, Red Onion & Chives

STONE-GROUND GRITS WITH DICED BACON 4.99

Applewood-Smoked Bacon, Mascarpone & Heavy Cream, garnished with Chives & Tomato

**Grits without Bacon available upon request*

SEASONAL FRUIT MEDLEY 6.99

APPLEWOOD-SMOKED HAM 4.99

JALAPEÑO-SMOKED BACON 5.99

APPLEWOOD-SMOKED BACON 5.99

SCRAPPLE 4.99

CHESAPEAKE CHICKEN SAUSAGE 4.99

- Created just for us by local Logan's Sausage Company

CRANBERRY MAPLE TURKEY SAUSAGE 4.99

- Created just for us by local Logan's Sausage Company

ANDOUILLE SAUSAGE 4.99

Wet Your Whistle

RISE UP COFFEE

Organic, Local & Fair Trade 2.99*

EASTERN SHORE TEA CO. HOT TEA 2.99*

FRESHLY BREWED TEA 2.99*

Unsweetened or Sweetened

CRANBERRY JUICE 3.99

APPLE JUICE 100% American Grown Apples 3.99

SQUEEZED FRESH JUICE WITH NATURAL PULP

Orange, Grapefruit, or Strawberry Lemonade 3.99

MILK Whole & Skim (Sustainably Sourced) 2.99

Chocolate (Sustainably Sourced) 3.99

HOT CHOCOLATE

House-Made Whipped Cream 2.99

SHIRLEY TEMPLE

Mist Twst with a Splash of Grenadine & a Cherry 2.99

SODA

Pepsi, Diet Pepsi, Orange, Mist Twst, Ginger Ale 2.99*

* Complimentary Refills

Soups & Salads

SHIRLEY'S TRADITIONAL VEGETABLE CRAB SOUP

Jumbo Lump Crab Meat, Roasted Corn, Green Beans, Stewed Tomatoes, Old Bay, Beef & Crab Stock

4.99 Cup/6.99 Bowl

Add 2 oz. of Jumbo Lump Crab Meat Mrkt.

SHIRLEY'S SOUP OF THE DAY

Ask your Server about Chef's selection 4.99 Cup/6.99 Bowl

SOUTHERN CHOPPED

Mixed Greens, Iceberg Lettuce, Jalapeño-Smoked Bacon, Black-Eyed Peas, Red Onion, Roasted Corn, Pimentos, Pickled Okra, Bleu Cheese & Avocado Slices with Creamy Smoked Tomato Vinaigrette & Trio of Croutons* 13.99

SPINACH & ARUGULA

Baby Spinach, Arugula, Tri-Colored Quinoa, Cucumber, Red Onion, Watermelon Radish, Avocado Slices, Grapefruit Segments, Sunflower Seeds & Feta Cheese with Lemon Basil Vinaigrette & Trio of Croutons 12.99

BORN ON THE BAY-O

Cornmeal-Encrusted Soft Shell, Fried Green Tomatoes, Goat Cheese, Red Onion, Peppadews, Chives, Roasted Corn & Jalapeño-Smoked Bacon on Mixed Greens with Creamy Smoked Tomato Vinaigrette & Trio of Croutons, dusted with Old Bay Mrkt.

SEAFOOD CAESAR

Grilled Salmon, Blackened Shrimp, Jumbo Lump Crab Meat, Red & Yellow Grape Tomatoes & Shaved Parmesan Cheese on Baby Red & Green Romaine with Creamy Horseradish Caesar Dressing & Trio of Croutons, dusted with Old Bay* Mrkt.

A SALAD TO CALL YOUR OWN

Make It Your Own with Five Ingredients of Your Choice, tossed in Mixed Greens & a House-Made Vinaigrette 10.99
Additional Ingredient: .99

Ingredients:

Arugula
Black-Eyed Peas
Carrots
Cucumber
Granny Smith Apple
Grapefruit Segments
Grape Tomatoes
Green Olive
Kalamata Olive

Peppadews
Pimentos
Pumpkin Seeds
Quinoa (Tri-Colored)
Red Onion
Rstd. Red Pepper
Rstd. Wild Mushroom
Sunflower Seeds
Watermelon Radish

Cheese:

Bleu
Cheddar
Feta
Goat
Havarti
Parmesan
Queso Fresco

Vinaigrette:

Balsamic Poppyseed, Lemon Basil, Creamy Buttermilk Ranch, Creamy Smoked Tomato* Creamy Horseradish Caesar*

Premium Ingredients:

Protein: Add 1.99
Applewood-Smoked Bacon
Applewood-Smoked Ham
Hard Boiled Egg
Jalapeño-Smoked Bacon
Smoked Turkey

Fresh Extras: Add 1.99

Avocado Slices
Fresh Mozzarella
Blackberries
Blueberries
Raspberries
Strawberries

Add on:

Grilled Chicken 5.99

Grilled Salmon* 8.99

Blackened Shrimp 10.99

BBQ Chicken Salad 4.99

6 oz. Jumbo Lump Crab Cake Mrkt.

Cornmeal-Encrusted Soft Shell Mrkt.

Sandwiches, Oh my

Choice of: Smokin' Summer Macaroni Salad; Shredded Potato & Onion Hash Browns; Slammin' Slaw; Collard Greens with Tasso Ham; Mixed Greens with Balsamic Poppyseed Vinaigrette; Black-Eyed Pea Succotash; Stone-Ground Grits with Diced Bacon or Seasonal Fruit Medley. **Gluten-Free Bread is Available.**

POPPY'S FRIED CHICKEN CLASSIC

Fried Buttermilk Boneless Chicken Breast Pieces, Havarti Cheese, Red & Yellow Tomatoes, Bibb Lettuce & Pickles with House-Made Creamy Buttermilk Ranch & House-Made Buffalo Sauce on a Sesame Seed Kaiser Roll 14.99

HOG WILD ON A THAT'S HOW WE ROLL

House-Made Pulled BBQ Pork with local Baltimore BBQ Co. Chesapeake Sauce, Slammin' Slaw & Fried Pickles on a Sesame Seed Kaiser Roll with Comeback Sauce drizzle, dusted with Cajun Spice 12.99

BBQ CHESAPEAKE CHICKEN SALAD SANDWICH

Grilled Chicken Salad with local Baltimore BBQ Co. Chesapeake Sauce, Green Onion & Red Pepper, topped with Grilled Pineapple Ring, Red Onion, Bibb Lettuce, Red & Yellow Tomato, with BBQ Drizzle on Ciabatta 13.99

THE ALONSOVILLE

Smoked Turkey, Brie, Granny Smith Apple, Sprouts, Red & Yellow Tomato, Mixed Greens & Honey Mustard on Ciabatta 12.99

CALIFORNIA CHICKEN "BLT"

Grilled Chicken, Applewood-Smoked Bacon, Red & Yellow Tomato, Mixed Greens, Avocado Mash & Citrus Aioli on Ciabatta 14.99

JUMBO LUMP CRAB & CORN GRILLED CHEESE

Jumbo Lump Crab Meat & Roasted Corn, Melted Pimento Cheese, Red & Yellow Tomato on one slice of Sourdough & one slice of Pumpkinickel, dusted with Old Bay Mrkt.

Add on:

Applewood-Smoked Bacon 3.99

COLD SPRING LANE HOT BROWN

Smoked Turkey, Applewood-Smoked Bacon, Red & Yellow Tomato, Parmesan & Cheddar Cheeses on Sourdough Toast, broiled & served Open-Faced 12.99

CUBAN HUEVOS

Applewood-Smoked Ham, House-Made Pulled BBQ Pork, Swiss Cheese, Fried Egg, Pickles & Creole Mustard on Ciabatta, dusted with Cajun Spice 14.99

PARK PLACE POWERHOUSE

Cucumber, Roasted Red Pepper, Arugula, Red Onion, Red & Yellow Tomato, Avocado Mash, Sprouts, Havarti Cheese & Lemon-Herb Aioli on Toasted Multigrain 12.99

ANSELA'S BLACKENED SALMON SANDWICH

Blackened Salmon Filet, Fried Green Tomatoes, Bibb Lettuce & Chow Chow with Comeback Sauce on a Sesame Seed Kaiser Roll, dusted with Cajun Spice* 15.99

PRATT STREET CHEESEBURGER

8 oz. local Roseda Farm Black Angus Ground Beef with Bibb Lettuce, Red & Yellow Tomato, Red Onion & choice of Cheese on a Sesame Seed Kaiser Roll* 13.99

Add on:

Applewood-Smoked Bacon 3.99

Fried or Sunny Side Up Egg* 1.99

Pulled BBQ Pork 2.99

3 oz. Jumbo Lump Crab Cake Mrkt.

BAY-O PO' BOY

Three 2 oz. Mini Jumbo Lump Crab Cakes or Cornmeal-Encrusted Soft Shell, Tabasco Bacon Onion Jam, Old Bay Remoulade, Red & Yellow Tomato & Bibb Lettuce on Ciabatta, dusted with Old Bay Mrkt.
- As Seen On Food Network's Diners, Drive-Ins & Dives

Lunch Combo

DOUBLE PLAY

Choice of Two: Cup of Soup or Salad (Chopped, Spinach & Arugula, Field Greens or Caesar) or a Half Sandwich (BBQ Chesapeake Chicken Salad, Alonsoville, Nana's Grilled Cheese with Applewood-Smoked Bacon & Tomato, or Park Place Powerhouse) 13.99

Consumer Advisory Information:

*Consuming raw or undercooked animal foods may increase your risk of a foodborne illness, especially if you have certain medical conditions. Consult your physician or public health officer for further information.

- We may be unable to seat groups larger than eight at the same table or area during peak business hours.
- Parties will be seated when all members are present at the host station during peak business hours.
- Outside beverages, food, cakes or balloons may not be brought into or consumed on the premises.
- Strollers are not permitted in dining area.
- Please speak to the manager regarding any known food allergies prior to ordering. Miss Shirley's Cafe will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation and handling processes. However, it is ultimately up to the guest to use his or her individual discretion to make an informed choice regarding whether to order any particular items. Miss Shirley's Cafe cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for guests with allergies or intolerances.

- Miss Shirley's Cafe strictly adheres to all laws regarding the service of alcohol, including checking identification. We only accept U.S. vertical driver's licenses with manager's approval. Minors aren't allowed to consume or taste alcoholic beverages.
- A maximum of 3 alcoholic beverages will be served per guest per day. Shots will not be served.
- For parties of six or more, a 20% gratuity is suggested.
- We are committed to providing eco-friendly products to protect our planet.
- Plate sharing charge \$2.99.
- A maximum of four split or separate checks are accepted per party.
- Prices and selections subject to change without notice.

Roland Park • 513 W Cold Spring Lane
Inner Harbor • 750 E Pratt Street
Annapolis • 1 Park Place

Monday - Friday 7 am - 3 pm
Saturday & Sunday 7:30 am - 3:30 pm

@MissShirleys
#ShirleysLove

f t i s p

MissShirleys.com

4/30/18