

# CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

## BLOODY MARY BAR

HOUSE	5
3 OLIVES CITRUS	6
ABSOLUT	6
ABSOLUT PEPPAR	6
ABSOLUT CILANTRO	6
STOLICHNAYA	6
FINLANDIA	7
SMIRNOFF	7
KETEL ONE	7
TITO'S	8
GREY GOOSE	8
CHOPIN	9
BELVEDERE	9

## APPETIZERS




CRAB BISQUE	Cup 4.5	Bowl 7
MUSHROOMS STUFFED WITH CRAB	12	
 SHRIMP COCKTAIL	12	
 SMOKED SALMON*	12	
FRIED CALAMARI	marinara sauce   mustard sauce 12	
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce 12	
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste   soy ginger sauce 13.5	
 GRILLED SHRIMP	12	
SMOKED TROUT	12	
ONION RING PLATTER	8.5	


## BRUNCH ENTRÉES

All brunch items are served with Delmarva potatoes or bacon cheddar grits and fresh baked bread.

 WESTERN OMELET ham   cheddar cheese tomatoes   peppers & onions 12	 SALMON, EGGS & SPINACH grilled wild Alaska salmon   2 poached eggs* Hollandaise sauce*   braised spinach 15
 VEGGIE OMELET mushrooms   green peppers onions & tomatoes 12	 EGGS CHESAPEAKE grilled beef tenderloin*   béarnaise sauce* 2 fresh poached eggs*   blue crab meat toasted English muffins 15
 SPINACH, MUSHROOM & CRAB OMELET 13.5	
CRAB CAKE BENEDICT crab cakes   2 fresh poached eggs* Hollandaise sauce*   toasted English muffins 16	BELGIAN WAFFLE maple syrup 10 CHOICE OF: blueberry   strawberry   pecan
	CHICKEN & WAFFLE fried chicken tenders   Belgian waffle 12

## HOUSEMADE SALADS

 HOUSE SALAD tomatoes   feta   carrots   toasted almonds   croutons 6.5
CAESAR SALAD romaine   Parmesan   croutons 6.5
 WEDGE OF LETTUCE tomatoes   blue cheese crumbles   bacon   avocado ranch dressing 6.5
 MARYLAND SEAFOOD SALAD blue crab   shrimp   scallops   fresh greens   avocado ranch 15

 Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.  
\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## SANDWICHES

Served on fresh baked buns with choice of side dish.

### MARYLAND CRAB CAKE

baked | lump blue crab imperial  
tartar sauce 16.75

 HAMBURGER\* 10

### GRILLED YELLOWFIN TUNA\*

blackened on a Brioche bun  
wasabi mayo | side of soy ginger 13

## FRESH OYSTERS

 OYSTERS ON THE 1/2 SHELL

check our oyster card for fresh shucked oyster availability

### OYSTERS ROCKEFELLER

creamy spinach | Italian cheese blend  
3.5 each or 4 for 12

### OYSTERS CHESAPEAKE

creamy blue crab | mushrooms  
Benton's bacon 3.75 each or 4 for 14

Add BENTON'S HICKORY SMOKED BACON  
to any menu item 5

Add a FRESH CRISP HOUSE, CAESAR  
or WEDGE SALAD to any item 5

## DESSERTS

### KEY LIME PIE

fresh chantilly cream 5.5

### SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur  
chocolate cookie crust  
hot fudge sauce | candied pecans  
chantilly cream 6.5

### HOUSEMADE CHEESECAKE 6

Ask your server for today's special flavor selection

 ORANGE SHERBET 5

### BREAD PUDDING

lemon sabayon sauce 6.5

## ENTRÉES

Served with fresh baked bread and choice of side dish.

### FRIED SHRIMP

cocktail sauce | creamy cole slaw 14

### FRIED SEAFOOD PLATTER

fresh fish | scallops | oysters | shrimp  
tartar sauce | cocktail sauce  
creamy cole slaw 18

### BROILED SEAFOOD PLATTER

fresh fish | scallops | shrimp  
Maryland Crab Cake | rice | lemon  
drawn butter 18

### FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial  
tartar sauce | creamy cole slaw 16.75

 GRILLED CHICKEN BREAST

roasted red pepper butter | rice 13

### FILET\* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 22

### FILET\* & SALMON COMBO

4 oz tenderloin  
grilled wild Alaska salmon filet 20

### GRILLED YELLOWFIN TUNA

blackened on sesame seed bun  
wasabi mayo | side of soy ginger 15

## ON THE SIDE

### BAKED SPINACH MARIA

 CREAMY COLE SLAW

### BAKED CINNAMON SPICED APPLES

 FRESH VEGETABLE OF THE DAY

### DELMARVA POTATOES

 FRENCH FRIES

 BRAISED SPINACH

### BACON & CHEDDAR CHEESE GRITS

 FRUIT CUP

4