

APPETIZERS & SEAFOOD CLASSICS

Smoked Trout 12

Char Shrimp 12

Mushrooms Stuffed with Crab 12

Fried Calamari
marinara sauce and mustard sauce 12

🍷 Shrimp Cocktail
cocktail sauce 12

Maryland Crab Cake
lump blue crab meat topped with
seasoned bread crumbs and baked 12

Onion Ring Platter 8.5

Smoked Salmon* 12

Seared Ahi Tuna*
blackened Rare over Asian slaw with wasabi paste
and a soy ginger sauce 13.5

APPETIZER PLATTERS

Hot Appetizer Platter
grilled shrimp,
baked oysters rockefeller
and baked oysters Chesapeake,
fried calamari,
and crab-stuffed mushrooms,
drawn butter, mustard sauce
and marinara sauce 45

🍷 Cold Appetizer Platter
chilled peel 'n eat shrimp,
smoked salmon*,
lump blue crab cocktail and
fresh oysters on the half-shell*,
mustard sauce and
cocktail sauce 45

FRESH OYSTERS

Cold Water Fresh Oysters*

Harvested from the James River and shipped to us directly. 1/2 dozen 12

Oysters Rockefeller baked oysters topped with creamy spinach sauce 12

Oysters Chesapeake baked oysters with creamy blue crab, mushrooms, green onions and shaved ham 12

Baked Oyster Combination Rockefeller and Chesapeake 12.5

HOUSEMADE SOUP & SALADS

Crab Bisque Cup 4.5 Bowl 7

*Housemade Dressings: Cheddar Cheese, Honey Mustard, Basil Vinaigrette,
Blue Cheese, Ranch, Creamy Garlic & Peppercorn, Avocado Ranch,
olive oil and red wine vinegar and fat-free Honey French with Sundried Tomato.*

🍷 House Salad, Caesar Salad or 🍷 Wedge of Lettuce 6.5

🍷 Maryland Seafood Salad blue crab, shrimp, scallops, fresh salad greens and avocado ranch dressing 15

Seared Ahi Tuna Salad* blackened Rare over a spinach, romaine and Asian slaw mixture tossed with a soy ginger vinaigrette and topped with oriental noodles and wasabi peas 14.5

LIVE MAINE LOBSTER

*The American lobster, commonly known as the Maine lobster, thrives from the coast of Cape Hatteras to as far north as Nova Scotia. At Chesapeake's we carry several sizes of Maine lobster to please all appetites.
Served with baked potato and your choice of one side.*

1½ lb. Live Maine Lobster steamed, drawn butter 35

Lobsters are available in larger sizes priced at each additional ¼ lb over the 1½ lb. price.

Stuffed Maine Lobster stuffed and baked with crab imperial LOBSTER PRICE PLUS 12

Steamed Seafood Feast live Maine lobster steamed with mussels, Maryland spiced shrimp,
fresh clams and oysters LOBSTER PRICE PLUS 15

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

Add A Fresh Crisp House, Caesar or Wedge Salad to Any Item \$4.5

🍷 Item can be prepared Gluten Free. 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.

Commitment to quality is a source of pride at Chesapeake's.
We source and cut the freshest seafood available daily from the Atlantic, Gulf and Pacific Coasts.

Dinners include fresh baked bread and your choice of one side dish.

TRADITIONAL SEAFOOD FAVORITES

Fresh Maryland Crab Cakes

lump blue crab meat topped with seasoned bread crumbs and baked. Served with tartar sauce and creamy cole slaw 27.5

Crab Imperial served with braised spinach 26.5

Shrimp Chesapeake

served with braised spinach 26.5

Broiled Seafood Combination

fresh fish, scallops, shrimp and a Maryland Crab Cake broiled with breadcrumbs, lemon and butter, over rice 30

Fried Seafood Platter

fish, scallops, oysters and shrimp lightly dusted in seasoned flour, deep fried, served with tartar sauce 30

Fresh Fried Oysters

served with cocktail sauce and creamy cole slaw 23.5

Fried Shrimp

served with cocktail sauce and creamy cole slaw 23.5

Fresh Sea Scallops 25

- pan blackened, drawn butter and rice
- grilled, drawn butter and rice
- fried, tartar sauce, creamy cole slaw

Maryland Steamed Shrimp

in the shell with Old Bay® seasoning, served with braised spinach and drawn butter 22

Shrimp Scampi lightly sautéed in butter, shallots, garlic, herbs and spices, over pasta, served with braised spinach 25

Fish & Chips served with fries and cole slaw 19

Add a **Maryland Crab Cake** to any entrée 12

SANDWICHES

Maryland Crab Cake Sandwich housemade tartar sauce 16.75

Grilled Chicken Sandwich peppercorn dressing 11.5

Hamburger* 10

Fried Fish Sandwich 12.5

Grilled Yellowfin Tuna* seared with wasabi mayo on a sesame seed bun with lettuce, tomato and a side of soy ginger 14

BANQUETS & PRIVATE DINING

Private rooms are available for any function ranging from cocktail parties to luncheons or dinners for up to 50 people.


Call 865-673-3433 to arrange your function.


FROM CHESAPEAKE'S GRILL

 **Charbroiled Chicken Breast**
roasted red pepper butter over rice 16.5

Maryland Chicken over rice 16.5

 **Grilled Shrimp on a Skewer** over pasta 21.75

 **Filet Mignon*** served with baked potato
7 oz. 25 9 oz. 29.5

 **Filet Mignon* & Grilled Shrimp**
served with baked potato 32

 **Prime Grade Ribeye Steak*** 35

SEAFOOD ADD ONS

Skewer of Grilled Shrimp 9

Scallops 10

Maryland Crab Cake 12


Cold Water Lobster Tail 16

Alaska King Crab Legs when available
1/2 lb 24 or 1 lb 43

Add A Fresh Crisp House, Caesar or Wedge Salad to Any Item \$4.5

ON THE SIDE 4


Spinach Maria

 **Creamy Cole Slaw**

 **Cinnamon Spiced Apples**

 **Broccoli** | **Fresh Fried Onion Rings**
Fresh Vegetable of the day

 **Baked Potato** | **Neva's Potatoes**

 **Braised Spinach** | **Fresh Cut Fries**
Baked Macaroni & Spinach with Spicy Cheese

DESSERTS


Key Lime Pie fresh chantilly cream 5.5

Slower Delaware Pie Mayfield's® coffee ice cream and Kahlua® liqueur chocolate cookie crust, hot fudge sauce, toasted pecans and chantilly cream 6.5

Housemade Cheesecake Ask your server for today's special flavor selection 6

 **Orange Sherbet** 5

Bread Pudding lemon sabayon sauce 6

 Item can be prepared Gluten Free. Sandwiches/burgers served with Gluten Free bun, add \$1.

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