

*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.*

## SOUPS, SALADS & APPETIZERS

**Crab Bisque** Cup 4.5 Bowl 7

🍷 **House Salad** tomatoes, feta cheese, carrots, croutons and toasted almonds 6.5

**Caesar Salad** romaine lettuce, parmesan cheese, croutons 6.5

🍷 **Wedge of Lettuce** chopped tomatoes, crisp bacon, blue cheese crumbles and avocado ranch dressing 6.5

**Featured Caesar Salad** each day we select a special item to place atop your Caesar Salad **Priced Daily**

**Fried Calamari** marinara sauce and mustard sauce 12

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

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

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

**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

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

## 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

## SANDWICHES

*All sandwiches are served on fresh baked buns and choice of side dish.*

**Maryland Crab Cake Sandwich** baked with housemade tartar sauce 16.75

🍷 **Grilled Chicken Sandwich** garlic peppercorn dressing on the side 11.5

🍷 **Hamburger\*** fresh ground burger 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

## LUNCH ENTRÉES

*Served with choice of side dish, fresh baked rolls and cornbread.*

**Fried Shrimp** with cocktail sauce 14

**Fresh Fried Oysters** with cocktail sauce 14

**Fried Seafood Platter** fresh fish, scallops, oysters, shrimp, tartar sauce, cocktail sauce 18

**Broiled Seafood Platter** fresh fish, scallops, shrimp and a Maryland Crab Cake broiled with breadcrumbs, lemon and butter, over rice 18

**Fresh Maryland Crab Cakes** with housemade tartar sauce 16.75

🍷 **Grilled Shrimp** over pasta 13

🍷 **Grilled Chicken Breast** over rice, with roasted red pepper butter 13

**Maryland Chicken** over rice 13

**Alaska Salmon & Broccoli** sliced grilled salmon tossed with pasta, broccoli and maître'd cream sauce 15.5

**Grilled Yellowfin Tuna\*** seared, over rice with soy ginger sauce 15

*Add House, Caesar or Wedge Salad to any menu item \$4.5*

## ON THE SIDE 4

**Spinach Maria**

🍷 **Creamy Cole Slaw**

**Fresh Cut Fries**

**Fresh Fried Onion Rings**

🍷 **Vegetable of the Day**

**Neva's Potatoes**

🍷 **Cinnamon Spiced Apples**

🍷 **Baked Potato**

🍷 **Braised Spinach**

**Baked Macaroni & Spinach  
with Spicy Cheese**

**Broccoli**

🍷 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.