

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR

HOUSE 5	GREY GOOSE 8
ABSOLUT 6	CHOPIN 9
ABSOLUT PEPPAR 6	BELVEDERE 9
STOLICHNAYA 6	SORUS 8
TITO'S 8	DEEP EDDY LEMON 6
ABSOLUT CILANTRO 6	

STARTERS

MUSHROOMS STUFFED WITH CRAB 11.5

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 13

 **NEW ORLEANS BBQ SHRIMP**

in the shell | butter Worcestershire
fresh ground pepper 13

SEAFOOD BAR

FROM THE GRILL

GRILLED SHRIMP

drawn butter or Old Bay butter 12

OYSTERS ROCKEFELLER

creamy spinach
Italian cheese blend
3.5 each or 4 for 12

**GRILLED JUMBO
JAMES RIVER OYSTERS**
3.25 each or 4 for 12

OYSTERS CHESAPEAKE

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

ON ICE

SMOKED TROUT 12

SMOKED SALMON 12

OYSTERS ON THE 1/2 SHELL

check our oyster card for
fresh shucked oyster availability

SEAFOOD TOWER

Lobster Tails
Cocktail Shrimp
Mussels | Crab
Oysters on the 1/2 Shell
90

SHRIMP COCKTAIL 12

BLUE CRAB COCKTAIL 15

KING CRAB COCKTAIL 20

PETITE LOBSTER TAILS 17

BRUNCH ENTRÉES

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

SPINACH, MUSHROOM & CRAB OMELET 12

 **WESTERN OMELET**

ham | cheddar cheese
tomatoes | peppers & onions 12

 **VEGGIE OMELET**

mushrooms | green peppers
onions & tomatoes 12

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs*
Hollandaise sauce*
toasted English muffins 16

 **SALMON, EGGS & SPINACH**

grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* | braised spinach 15

 **EGGS CHESAPEAKE**


grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 15

BELGIAN WAFFLE

choice of: blueberry | strawberry | pecan
maple syrup 10

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 12

 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 16.5

 HAMBURGER* 10

GRILLED YELLOWFIN TUNA*

blackened on sesame seed bun
wasabi mayo | side of soy ginger 13

SOUPS & SALADS

CRAB BISQUE Cup 4.5 Bowl 7

 **HOUSE SALAD**

tomatoes | feta
carrots | 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

 **EDGEWATER SALAD**

fresh field greens | spinach | romaine
feta | craisens | candied pecans
strawberries | balsamic vinaigrette

Topped with your choice of:

grilled salmon 15.5 | chicken 13 | shrimp 13.5

ENTRÉES

Served with fresh baked bread and choice of side dish.

GRILLED YELLOWFIN TUNA*

seared Rare | rice | soy ginger sauce 15

FRIED SHRIMP

cocktail sauce | creamy cole slaw 14

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | creamy cole slaw
tartar sauce | cocktail sauce 18

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake | rice | tartar sauce
drawn butter 19

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce | creamy cole slaw 16.5

 **GRILLED CHICKEN BREAST**

roasted red pepper butter | rice 14

MARYLAND CHICKEN

fried | cream sauce | rice 14

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 22

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 20

 **SHRIMP AND GRITS**

andouille sausage | fried egg
bacon & cheddar grits 20


Add **BENTON'S HICKORY SMOKED BACON** to any menu item 4.5

Add a **HOUSE, CAESAR** or **WEDGE SALAD** to Any Item 4.5


SIDES

BAKED SPINACH MARIA

 **BRAISED SPINACH**

 **FRESH VEGETABLE
OF THE DAY**

DELMARVA POTATOES

 **BAKED CINNAMON
SPICED APPLES**

 **CREAMY COLE SLAW**

 **BACON & CHEDDAR
CHEESE GRITS**

FRUIT CUP

FRENCH FRIES

4