

CHESAPEAKE'S

LUNCH

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

SALADS

HOUSE SALAD

tomatoes | feta | cucumber | bacon
croutons 6.5

CAESAR SALAD

romaine | parmesan | croutons 6.5

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 6.5

FEATURED CAESAR SALAD

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

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops
fresh greens | avocado ranch 15

SEARED AHI TUNA SALAD*

blackened Rare over spinach
romaine & Asian slaw mixture
oriental noodles | wasabi peas
soy ginger vinaigrette 14.5

EDGEWATER SALAD

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

Topped with your choice of:

grilled salmon 15.5 | chicken 13.5 | shrimp 14.5

Housemade Dressings:

Cheddar Cheese | Honey Mustard | Blue Cheese
Basil Vinaigrette | Ranch | Balsamic Vinaigrette
Olive Oil and Red Wine Vinegar | Avocado Ranch
Creamy Garlic & Peppercorn

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

STARTERS

- CRAB BISQUE** Cup 4.5 Bowl 7
- MUSHROOMS STUFFED WITH CRAB** 12
- FRIED CALAMARI**
marinara sauce | mustard sauce 12
- MARYLAND CRAB CAKE**
baked | lump blue crab imperial
tartar sauce 12
- ONION RING PLATTER** 8.5
- SEARED AHI TUNA***
blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 13.5
-  **NEW ORLEANS BBQ SHRIMP**
in the shell | butter | Worcestershire fresh
ground pepper 13

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

SANDWICHES

All sandwiches are served with choice of side dish.

- MARYLAND CRAB CAKE SANDWICH**
tartar sauce 16.75
-  **GRILLED CHICKEN SANDWICH**
peppercorn dressing 11.5
-  **HAMBURGER*** 10
- FRIED FISH SANDWICH** 12.5
- GRILLED YELLOWFIN TUNA***
blackened | wasabi mayo | side of soy ginger 13

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

LUNCH ENTRÉES

Served with choice of side dish, fresh baked breads.

- GRILLED YELLOWFIN TUNA***
blackened | rice | soy ginger sauce 15
- FRIED CLAM STRIPS**
creamy cole slaw | cocktail sauce 12
- FRIED SHRIMP**
cocktail sauce | creamy cole slaw 14
- FRESH FRIED OYSTERS**
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 18
- FRESH MARYLAND CRAB CAKES**
baked | lump blue crab imperial
tartar sauce | creamy cole slaw 16.75
-  **GRILLED SHRIMP**
over pasta 13
-  **GRILLED CHICKEN BREAST**
roasted red pepper butter | rice 13
- MARYLAND CHICKEN**
fried | cream sauce | rice 13

ON THE SIDE

- BAKED SPINACH MARIA**
-  **CREAMY COLE SLAW**
-  **BAKED CINNAMON SPICED APPLES**
- HAND BREADED ONION RINGS**
-  **BROCCOLI**
-  **FRESH VEGETABLE OF THE DAY**
-  **BAKED POTATO**
- NEVA'S POTATOES**
-  **FRENCH FRIES**
-  **BRAISED SPINACH**
- SPICY SPINACH MAC & CHEESE**
-  **SUCCOTASH**
-  **BACON & CHEDDAR CHEESE GRITS**

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