

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

APPETIZERS

BAKED CRAB DIP

lump crab | cream cheese
cheddar cheese | crostini 22

CRAB BISQUE

Cup 6 Bowl 9

MUSHROOMS STUFFED WITH CRAB 16

 SHRIMP COCKTAIL 16

SMOKED SALMON* 16.25

FRIED CALAMARI

marinara sauce | mustard sauce 16

MARYLAND CRAB CAKE baked

lump blue crab imperial | tartar sauce 17

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 16

 GRILLED SHRIMP 16

SMOKED TROUT 16

ONION RING PLATTER 13.25

 LUMP BLUE CRAB COCKTAIL 17

 SEAFOOD TOWER* 100

 MINI TOWER* 68

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

BRUNCH ENTRÉES

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

 SPINACH, MUSHROOM & CRAB OMELET 15

 WESTERN OMELET

ham | cheddar cheese
tomatoes | peppers & onions 13

 VEGGIE OMELET

mushrooms | green peppers | cheddar cheese
onions & tomatoes 13

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs*
Hollandaise sauce*
toasted English muffins 19

 SALMON & EGGS

grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 16

 EGGS CHESAPEAKE

grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 18.5

BELGIAN WAFFLE

maple syrup or bourbon maple syrup 11.75
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 15

Add BENTON'S HICKORY SMOKED BACON to any item 5.75

HOUSEMADE SALADS

 HOUSE SALAD tomatoes | feta
toasted almonds | croutons 8.75

 CAESAR SALAD
romaine | Parmesan | croutons 8.75

 WEDGE OF LETTUCE
tomatoes | blue cheese crumbles
bacon | avocado ranch dressing 8.75

 MARYLAND SEAFOOD SALAD
blue crab | shrimp | scallops
tomatoes | egg | feta | fresh greens
avocado ranch 17

 EDGEWATER SALAD
fresh field greens | spinach | romaine | feta
craisens | candied pecans strawberries
balsamic vinaigrette
Topped with your choice of:
grilled salmon 18 | chicken 16 | shrimp 17

FRESH OYSTERS

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend
each 4.75 or 4 for 17

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
each 4.75 or 4 for 17

SHRIMP & GRITS

spicy andouille sausage | fried egg
bacon cheddar grits 21.25

ENTRÉES

Served with fresh baked bread and your choice of one side dish.

FRIED SHRIMP

cocktail sauce 17.75

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce 24.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake 24.5

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 21.5

GRILLED CHICKEN BREAST

roasted red pepper butter 16

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 26.5

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 26.25

GRILLED YELLOWFIN TUNA*

blackened | side of soy ginger 17

FILET MIGNON* 33

RIBEYE STEAK* 38.5

SANDWICHES

Served on fresh baked buns with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 20.5

HAMBURGER* 13

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 17

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

FRESH FRUIT

SPICY SPINACH MAC & CHEESE

RICE PILAF

5.5

DESSERTS

KEY LIME PIE fresh chantilly cream 8.75

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 9

HOUSEMADE CHEESECAKE 8.75

Ask your server for today's special flavor selection

ORANGE SHERBET 8

BREAD PUDDING lemon sabayon sauce 8.75