

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR





HOUSE	6.5
3 OLIVES CITRUS	6.5
ABSOLUT	7.5
ABSOLUT PEPPAR	7.5
DEEP EDDY LEMON	7.5
WHEATLEY	7.5
VOLUNTEER	6.5
SMIRNOFF	7.5
KETEL ONE	7.5
TITO'S	8.5
GREY GOOSE	8.5
SORUS	8.5
CHOPIN	9.5
BELVEDERE	9.5

APPETIZERS

CRAB BISQUE	Cup 5.5	Bowl 8.75
MUSHROOMS STUFFED WITH CRAB	15.5	
 SHRIMP COCKTAIL	15	
SMOKED SALMON*	15.95	
FRIED CALAMARI	marinara sauce mustard sauce 15.5	
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce 16.5	
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste soy ginger sauce 15.5	
 GRILLED SHRIMP	15	
SMOKED TROUT	15.5	
ONION RING PLATTER	12.5	
 LUMP BLUE CRAB COCKTAIL	16.75	

BRUNCH ENTRÉES

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

WESTERN OMELET ham cheddar cheese tomatoes peppers & onions 12.75	 SALMON & EGGS grilled wild Alaska salmon 2 poached eggs* Hollandaise sauce* 15.75
 VEGGIE OMELET mushrooms green peppers cheddar cheese onions & tomatoes 12.5	 EGGS CHESAPEAKE grilled beef tenderloin* béarnaise sauce* 2 fresh poached eggs* blue crab meat toasted English muffins 17.5
 SPINACH, MUSHROOM & CRAB OMELET 14.5	
CRAB CAKE BENEDICT crab cakes 2 fresh poached eggs* Hollandaise sauce* toasted English muffins 18.5	BELGIAN WAFFLE maple syrup or bourbon maple syrup 11 CHOICE OF: blueberry strawberry pecan
Add BENTON'S HICKORY SMOKED BACON to any menu item 5.5	CHICKEN & WAFFLE fried chicken tenders Belgian waffle 14

HOUSEMADE SALADS

 HOUSE SALAD tomatoes feta toasted almonds croutons 8
 CAESAR SALAD romaine Parmesan croutons 8
 WEDGE OF LETTUCE tomatoes blue cheese crumbles bacon avocado ranch dressing 8
 MARYLAND SEAFOOD SALAD blue crab shrimp scallops tomatoes egg feta fresh greens avocado ranch 16.5

FRESH OYSTERS

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend
4.5 each or 4 for 16

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
4.5 each or 4 for 16

SHRIMP & GRITS

spicy andouille sausage | fried egg
bacon | cheddar grits 20.5

ENTRÉES

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

FRIED SHRIMP

cocktail sauce 17.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce 22.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake 22.5

MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 20.5

GRILLED CHICKEN BREAST

roasted red pepper butter 15.5

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 25.5

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 25.5

GRILLED YELLOWFIN TUNA*

blackened | side of soy ginger 16.5

FILET MIGNON* 32

RIBEYE STEAK* 37.5

SANDWICHES

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

MARYLAND CRAB CAKE SANDWICH

tartar sauce 19

HAMBURGER* 12

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 16.5

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

DESSERTS

KEY LIME PIE fresh chantilly cream 8

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 8

HOUSEMADE CHEESECAKE 8

Ask your server for today's special flavor selection

ORANGE SHERBET 7

BREAD PUDDING lemon sabayon sauce 8.5