

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR





HOUSE	6
3 OLIVES CITRUS	6
ABSOLUT	7
ABSOLUT PEPPAR	7
DEEP EDDY LEMON	7
WHEATLEY	7
VOLUNTEER	6
SMIRNOFF	7
KETEL ONE	7
TITO'S	8
GREY GOOSE	8
SORUS	8
CHOPIN	9
BELVEDERE	9

APPETIZERS





CRAB BISQUE	Cup 5	Bowl 8
MUSHROOMS STUFFED WITH CRAB	14.5	
 SHRIMP COCKTAIL	14.5	
SMOKED SALMON*	15	
FRIED CALAMARI	marinara sauce mustard sauce 14.5	
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce 15.5	
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste soy ginger sauce 14.5	
 GRILLED SHRIMP	14.5	
SMOKED TROUT	14.5	
ONION RING PLATTER	12	
 LUMP BLUE CRAB COCKTAIL	15.85	

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* 15.5
 VEGGIE OMELET mushrooms green peppers cheddar cheese onions & tomatoes 12	 EGGS CHESAPEAKE grilled beef tenderloin* béarnaise sauce* 2 fresh poached eggs* blue crab meat toasted English muffins 16.95
 SPINACH, MUSHROOM & CRAB OMELET 13.75	
CRAB CAKE BENEDICT crab cakes 2 fresh poached eggs* Hollandaise sauce* toasted English muffins 17.75	
Add BENTON'S HICKORY SMOKED BACON to any menu item 5	BELGIAN WAFFLE maple syrup or bourbon maple syrup 10.75 CHOICE OF: blueberry strawberry pecan
	CHICKEN & WAFFLE fried chicken tenders Belgian waffle 13.75

HOUSEMADE SALADS

 HOUSE SALAD bacon tomatoes feta toasted almonds croutons 7.5
 CAESAR SALAD romaine Parmesan croutons 7.5
 WEDGE OF LETTUCE tomatoes blue cheese crumbles bacon avocado ranch dressing 7.5
 MARYLAND SEAFOOD SALAD blue crab shrimp scallops tomatoes egg feta fresh greens avocado ranch 15.95

FRESH OYSTERS

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend
3.95 each or 4 for 14.95

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
3.95 each or 4 for 14.95

SHRIMP & GRITS

spicy andouille sausage | fried egg
bacon | cheddar grits 20

ENTRÉES

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

FRIED SHRIMP

cocktail sauce 16.95

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce 20

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake | drawn butter 20

MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 19.5

GRILLED CHICKEN BREAST

roasted red pepper butter 14.95

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 25

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 24

GRILLED YELLOWFIN TUNA*

blackened | side of soy ginger 15.85

FILET MIGNON* 30

PRIME GRADE RIBEYE STEAK* 36.75

SANDWICHES

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

MARYLAND CRAB CAKE SANDWICH

tartar sauce 18.5

HAMBURGER* 11.5

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 15.75

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

FRUIT CUP

SPICY SPINACH MAC & CHEESE

RICE PILAF

4

DESSERTS

KEY LIME PIE fresh chantilly cream 7.5

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 7.5

HOUSEMADE CHEESECAKE 7.5

Ask your server for today's special flavor selection

ORANGE SHERBET 6.5

BREAD PUDDING lemon sabayon sauce 7.5