

CHESAPEAKE'S BRUNCH

10:30 am to 2:30 pm

BLOODY MARY BAR

HOUSE	5
3 OLIVES CITRUS	6
ABSOLUT	6
ABSOLUT PEPPAR	6
STOLICHNAYA	6
WHEATLEY	6
VOLUNTEER	6
SMIRNOFF	7
KETEL ONE	7
TITO'S	8
GREY GOOSE	8
SORUS	8
CHOPIN	9
BELVEDERE	9

APPETIZERS

CRAB BISQUE	Cup 4.75	Bowl 7.5
MUSHROOMS STUFFED WITH CRAB	14	
 SHRIMP COCKTAIL	14	
SMOKED SALMON*	14	
FRIED CALAMARI	marinara sauce mustard sauce	14
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce	14
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste soy ginger sauce	14
 GRILLED SHRIMP	14	
SMOKED TROUT	14	
ONION RING PLATTER	10	
 BLUE CRAB COCKTAIL	15.5	
 KING CRAB COCKTAIL	22	

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 12.5

VEGGIE OMELET

mushrooms | green peppers | cheddar cheese
onions & tomatoes 12

SPINACH, MUSHROOM & CRAB OMELET 13.5

CRAB CAKE BENEDICT

crab cakes | 2 fresh poached eggs*
Hollandaise sauce* | toasted English muffins 16.75

Add **BENTON'S HICKORY SMOKED BACON**
to any menu item 5

SALMON & EGGS

grilled wild Alaska salmon | 2 poached eggs*
Hollandaise sauce* 15.5

EGGS CHESAPEAKE

grilled beef tenderloin* | béarnaise sauce*
2 fresh poached eggs* | blue crab meat
toasted English muffins 15.5

BELGIAN WAFFLE

maple syrup or bourbon maple syrup 10
CHOICE OF: blueberry | strawberry | pecan

CHICKEN & WAFFLE

fried chicken tenders | Belgian waffle 12.75

HOUSEMADE SALADS

HOUSE SALAD

tomatoes | feta | carrots | toasted almonds | croutons 7

CAESAR SALAD

romaine | Parmesan | croutons 7

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles | bacon | avocado ranch dressing 7

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | fresh greens | avocado ranch 15.5

FRESH OYSTERS

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend
3.85 each or 4 for 14.5

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
3.85 each or 4 for 14.5

ENTRÉES

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

FRIED SHRIMP

cocktail sauce 15.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce 19.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp | lemon
Maryland Crab Cake | drawn butter 19.5

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce 18.5

GRILLED CHICKEN BREAST

roasted red pepper butter 14.5

FILET* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 24

FILET* & SALMON COMBO

4 oz tenderloin
grilled wild Alaska salmon filet 23

GRILLED YELLOWFIN TUNA*

blackened | side of soy ginger 15.5

SHRIMP & GRITS

spicy andouille sausage | fried egg
bacon | cheddar grits 20

FILET MIGNON* 28.5

PRIME GRADE RIBEYE STEAK 36.5

SANDWICHES

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

MARYLAND CRAB CAKE

baked | lump blue crab imperial
tartar sauce 17.5

HAMBURGER* 11

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo
side of soy ginger 15

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

4

DESSERTS

KEY LIME PIE

fresh chantilly cream 7

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust
hot fudge sauce | candied pecans
chantilly cream 7

HOUSEMADE CHEESECAKE 7

Ask your server for today's special flavor selection

ORANGE SHERBET 6

BREAD PUDDING

lemon sabayon sauce 7