

# 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 5.5	Bowl 8.75
MUSHROOMS STUFFED WITH CRAB	15	
 SHRIMP COCKTAIL	15	
SMOKED SALMON*	15.5	
FRIED CALAMARI	marinara sauce   mustard sauce 15	
MARYLAND CRAB CAKE	baked   lump blue crab imperial   tartar sauce 16	
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste   soy ginger sauce 15	
 GRILLED SHRIMP	15	
SMOKED TROUT	15	
ONION RING PLATTER	12.5	
 LUMP BLUE CRAB COCKTAIL	16.5	

## BRUNCH ENTRÉES

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

<b>WESTERN OMELET</b> ham   cheddar cheese tomatoes   peppers & onions 12.75	 <b>SALMON &amp; EGGS</b> grilled wild Alaska salmon   2 poached eggs* Hollandaise sauce* 15.75
 <b>VEGGIE OMELET</b> mushrooms   green peppers   cheddar cheese onions & tomatoes 12	 <b>EGGS CHESAPEAKE</b> grilled beef tenderloin*   béarnaise sauce* 2 fresh poached eggs*   blue crab meat toasted English muffins 17
 <b>SPINACH, MUSHROOM &amp; CRAB OMELET</b> 14	
<b>CRAB CAKE BENEDICT</b> crab cakes   2 fresh poached eggs* Hollandaise sauce*   toasted English muffins 18	<b>BELGIAN WAFFLE</b> maple syrup or bourbon maple syrup 11 <b>CHOICE OF:</b> blueberry   strawberry   pecan
<b>Add BENTON'S HICKORY SMOKED BACON</b> to any menu item 5.5	<b>CHICKEN &amp; WAFFLE</b> fried chicken tenders   Belgian waffle 14

## HOUSEMADE SALADS

 <b>HOUSE SALAD</b> bacon   tomatoes   feta   toasted almonds   croutons 8
 <b>CAESAR SALAD</b> romaine   Parmesan   croutons 8
 <b>WEDGE OF LETTUCE</b> tomatoes   blue cheese crumbles   bacon   avocado ranch dressing 8
 <b>MARYLAND SEAFOOD SALAD</b> blue crab   shrimp   scallops   tomatoes   egg feta   fresh greens   avocado ranch 16

## FRESH OYSTERS

### OYSTERS ON THE 1/2 SHELL\*

#### OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend  
4 each or 4 for 15

#### OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham  
4 each or 4 for 15

#### 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 17

#### FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp  
clam strips | tartar sauce  
cocktail sauce 22

#### BROILED SEAFOOD PLATTER

cod | scallops | shrimp  
Maryland Crab Cake | drawn butter 22

#### MARYLAND CRAB CAKES

baked | lump blue crab imperial  
tartar sauce 20

### GRILLED CHICKEN BREAST

roasted red pepper butter 15

#### FILET\* & CRAB CAKE COMBO

4 oz tenderloin | Maryland crab cake 25

### FILET\* & SALMON COMBO

4 oz tenderloin  
grilled wild Alaska salmon filet 25

#### GRILLED YELLOWFIN TUNA\*

blackened | side of soy ginger 16

### FILET MIGNON\* 31

### RIBEYE STEAK\* 37

## SANDWICHES

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

#### MARYLAND CRAB CAKE SANDWICH

tartar sauce 19

### HAMBURGER\* 11.5

#### GRILLED YELLOWFIN TUNA\*

blackened | wasabi mayo  
side of soy ginger 16

## 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

5

## DESSERTS

KEY LIME PIE fresh chantilly cream 7.75

#### SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur  
chocolate cookie crust  
hot fudge sauce | candied pecans  
chantilly cream 7.75

#### HOUSEMADE CHEESECAKE 7.75

Ask your server for today's special flavor selection

### ORANGE SHERBET 6.75

BREAD PUDDING lemon sabayon sauce 8