

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*	12.75	
FRIED CALAMARI	marinara sauce mustard sauce	12.5
MARYLAND CRAB CAKE	baked lump blue crab imperial tartar sauce	12.5
SEARED AHI TUNA*	blackened Rare over Asian slaw wasabi paste soy ginger sauce	13.5
 GRILLED SHRIMP	14	
SMOKED TROUT	12.75	
ONION RING PLATTER	10	
 BLUE CRAB COCKTAIL	15.5	
 KING CRAB COCKTAIL	22	
SPICED BLUE CRAB FINGERS	steamed Old Bay seasoning drawn butter	13.5

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	 SALMON, EGGS & SPINACH grilled wild Alaska salmon 2 poached eggs* Hollandaise sauce* braised spinach 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 15.5
 SPINACH, MUSHROOM & CRAB OMELET 13.5	
CRAB CAKE BENEDICT crab cakes 2 fresh poached eggs* Hollandaise sauce* toasted English muffins 16.5	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 6.75
CAESAR SALAD romaine Parmesan croutons 6.75
 WEDGE OF LETTUCE tomatoes blue cheese crumbles bacon avocado ranch dressing 6.75
 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 14.25

OYSTERS CHESAPEAKE

creamy blue crab | mushrooms | ham
3.85 each or 4 for 14.25

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

ENTRÉES

Served with fresh baked bread and choice of side dish.

FRIED SHRIMP

cocktail sauce | creamy cole slaw 14.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp
clam strips | tartar sauce
cocktail sauce | creamy cole slaw 19.5

BROILED SEAFOOD PLATTER

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

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial
tartar sauce | creamy cole slaw 18.5

GRILLED CHICKEN BREAST

 roasted red pepper butter | rice 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 over rice | side of soy ginger 15.5

SHRIMP & GRITS

 andouille sausage | fried egg
bacon | cheddar grits 20

FILET MIGNON*

 Neva's Potatoes 28.5

PRIME GRADE RIBEYE STEAK

 Neva's Potatoes 36.5

SANDWICHES

Served on fresh baked buns with choice of 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 14.5

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

 FRUIT CUP

SPICY SPINACH MAC & CHEESE

4

DESSERTS

KEY LIME PIE

fresh chantilly cream 6.5

SLOWER DELAWARE PIE

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

HOUSEMADE CHEESECAKE 6.75

Ask your server for today's special flavor selection

 ORANGE SHERBET 5.5

BREAD PUDDING

lemon sabayon sauce 7