

# 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	12.5	
 SHRIMP COCKTAIL	14	
 SMOKED SALMON*	12.5	
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	12.5	
SMOKED TROUT	12.5	
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	<hr/> <b>BELGIAN WAFFLE</b> maple syrup or bourbon maple syrup 10 <b>CHOICE OF:</b> blueberry   strawberry   pecan  <b>CHICKEN &amp; WAFFLE</b> 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\*

check our oyster card for fresh shucked oyster availability

#### 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

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

#### BROILED SEAFOOD PLATTER

fresh fish | 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 23

#### FILET\* & SALMON COMBO

4 oz tenderloin  
grilled wild Alaska salmon filet 22

#### 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

#### 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 16.75

### 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 N 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 6.75

#### HOUSEMADE CHEESECAKE 6.75

Ask your server for today's special flavor selection

### ORANGE SHERBET 5.5

#### BREAD PUDDING

lemon sabayon sauce 7