

## APPETIZER PLATTERS

### HOT APPETIZER PLATTER

grilled shrimp | fried calamari  
baked oysters Rockefeller  
baked oysters Chesapeake  
crab-stuffed mushrooms | drawn butter  
mustard sauce | marinara sauce  
68

### COLD APPETIZER PLATTER

chilled peel 'n eat shrimp  
smoked salmon\* | lump blue crab cocktail  
fresh oysters on the half-shell\*  
mustard sauce | cocktail sauce  
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## APPETIZERS & SEAFOOD CLASSICS

**CRAB BISQUE** Cup 5.75 Bowl 8.85

**SMOKED TROUT** 15.75

**BAKED CRAB DIP** lump crab | cream cheese  
cheddar cheese | crostini 21.5

**GRILLED SHRIMP** 15.75

**MUSHROOMS STUFFED WITH CRAB** 15.85

### FRIED CALAMARI

marinara sauce | mustard sauce 15.75

**SHRIMP COCKTAIL** cocktail sauce 15.75

**MARYLAND CRAB CAKE** lump blue crab meat  
seasoned bread crumbs | tartar sauce 16.85

**LUMP BLUE CRAB COCKTAIL** 16.85

**ONION RING PLATTER** 12.75

**SMOKED SALMON\*** 15.95

### SEARED AHI TUNA\*

blackened Rare over Asian slaw  
wasabi paste | soy ginger sauce 15.85

**SEAFOOD TOWER\*** 100

**MINI TOWER\*** 68

Lobster Tails | Cocktail Shrimp | Mussels  
Crab | Oysters on the 1/2 Shell

## HOUSEMADE SALADS

Housemade Dressings: **C** Cheddar Cheese | **H** Honey Mustard  
Basil Vinaigrette | **B** Blue Cheese | **O** Olive Oil and Red Wine Vinegar  
Ranch | Creamy Garlic & Peppercorn | Avocado Ranch  
**B** Balsamic Vinaigrette

**HOUSE SALAD, CAESAR SALAD,**

**WEDGE OF LETTUCE** 8.5

**MARYLAND SEAFOOD SALAD**

blue crab | shrimp | scallops | feta | tomato  
egg | fresh greens | avocado ranch 16.85

### SEARED AHI TUNA SALAD

blackened Rare over spinach  
romaine & Asian slaw mixture | oriental noodles  
wasabi peas | soy ginger vinaigrette 16.85

### EDGEWATER SALAD

fresh field greens | spinach | romaine | feta | craisens  
candied pecans | strawberries | balsamic vinaigrette

Topped with your choice of:

grilled salmon 17.85 | chicken 15.75 | shrimp 16.85

## LIVE MAINE LOBSTER

The American lobster, commonly known as the Maine lobster,  
thrives from the coast of Cape Hatteras to as far north as Nova Scotia.  
At Chesapeake's we carry several sizes of Maine lobster to please all  
appetites. Served with your choice of one side dish.

**1 1/2 LB. LIVE MAINE LOBSTER**

steamed, drawn butter *Market Price*

Lobsters are available in larger sizes at *Market Price*  
for each additional 1/2 lb over the 1 1/2 lb. price.

### STUFFED MAINE LOBSTER

Crab Imperial *Lobster Price Plus* 16.75

**STEAMED SEAFOOD FEAST**

live Maine lobster | mussels

Maryland spiced shrimp | clams | oysters

*Lobster Price Plus* 18.75

**ALL LOBSTER SIZES SUBJECT TO AVAILABILITY**

## SANDWICHES

Served with your choice of one side dish.

### MARYLAND CRAB CAKE SANDWICH

tartar sauce 19.85

**HAMBURGER\*** 12.5

### GRILLED YELLOWFIN TUNA\*

blackened | wasabi mayo | side of soy ginger 16.75

## FRESH OYSTERS

### OYSTERS ROCKEFELLER

creamy spinach | bacon  
Italian cheese blend  
each 4.5 or 4 for 16.5

### OYSTERS

ON THE 1/2 SHELL\*

### OYSTERS CHESAPEAKE

creamy blue crab  
mushrooms | ham  
each 4.5 or 4 for 16.5

### SHRIMP SCAMPI

heirloom tomatoes | pasta 29.75

### SHRIMP AND GRITS

**spicy** andouille sausage | fried egg | bacon  
cheddar grits 29.75

## TRADITIONAL SEAFOOD FAVORITES

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

### MARYLAND CRAB CAKES

baked | lump blue crab imperial | tartar sauce 32.85

 **GRILLED SHRIMP ON A SKEWER** 29.75

### SHRIMP CHESAPEAKE

baked | seasoned breadcrumbs  
shrimp with crab imperial 29.85

### BROILED SEAFOOD PLATTER

cod | scallops | shrimp  
Maryland Crab Cake | tartar sauce 38.75

### FRIED SEAFOOD PLATTER


cod | scallops | oysters | shrimp | clam strips  
tartar sauce | cocktail sauce 38.75

**FRESH FRIED OYSTERS** cocktail sauce 28.75

**FRIED SHRIMP** cocktail sauce 29.75

### FRESH SEA SCALLOPS

 · pan blackened | drawn butter

 · grilled | drawn butter

· fried | tartar sauce 30.75

 **MARYLAND STEAMED SHRIMP**

in the shell with Old Bay® seasoning  
drawn butter 29.5

## DESSERTS

**KEY LIME PIE** fresh chantilly cream 8.5

### SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur  
chocolate cookie crust | hot fudge sauce  
candied pecans | chantilly cream 8.5

**HOUSEMADE CHEESECAKE** 8.5

Ask your server for today's special flavor selection

 **ORANGE SHERBET** 7.5

**BREAD PUDDING** lemon sabayon sauce 8.75

## FROM THE LAND

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

 **GRILLED CHICKEN BREAST**

roasted red pepper butter 17.75

### MARYLAND CHICKEN

fried | cream sauce 17.75

 **FILET MIGNON\*** 7 oz. 32.5 | 9 oz. 36.5

 **FILET MIGNON\* & GRILLED SHRIMP** 45.5

 **RIBEYE STEAK\*** 37.75


**Add a MARYLAND CRAB CAKE to any entrée** 16.5

**Add SKEWER OF GRILLED SHRIMP to any entrée** 14.5

**Add ALASKAN KING CRAB LEGS to any entrée** MKT

## ON THE SIDE

### BAKED SPINACH MARIA

 **CREAMY COLE SLAW**

 **BAKED CINNAMON SPICED APPLES**

**HAND BREADED ONION RINGS**

 **BROCCOLI**

 **FRESH VEGETABLE OF THE DAY**

**RICE PILAF**

 **BAKED POTATO**

**NEVA'S POTATOES**

**FRENCH FRIES**

 **BRAISED SPINACH**

**SPICY SPINACH MAC & CHEESE**

 **BACON & CHEDDAR CHEESE GRITS**

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## BANQUETS & PRIVATE DINING

Private rooms are available for any function  
ranging from cocktail parties to luncheons  
or dinners for up to 50 people.

Call **865.673.3433** to arrange your function.