

APPETIZER PLATTERS

HOT APPETIZER PLATTER

grilled shrimp | fried calamari
baked oysters Rockefeller
baked oysters Chesapeake
crab-stuffed mushrooms | drawn butter
mustard sauce | marinara sauce
70

COLD APPETIZER PLATTER

chilled peel 'n eat shrimp
smoked salmon* | lump blue crab cocktail
fresh oysters on the half-shell*
mustard sauce | cocktail sauce
70

APPETIZERS & SEAFOOD CLASSICS

CRAB BISQUE Cup 6 Bowl 9

SMOKED TROUT 16

BAKED CRAB DIP lump crab | cream cheese
cheddar cheese | crostini 22

GRILLED SHRIMP 16

MUSHROOMS STUFFED WITH CRAB 16

FRIED CALAMARI

marinara sauce | mustard sauce 16

SHRIMP COCKTAIL cocktail sauce 16

MARYLAND CRAB CAKE lump blue crab meat
seasoned bread crumbs | tartar sauce 17

LUMP BLUE CRAB COCKTAIL 17

ONION RING PLATTER 13.25

SMOKED SALMON* 16.25

SEARED AHI TUNA*

blackened Rare over Asian slaw
wasabi paste | soy ginger sauce 16

SEAFOOD TOWER* 100

MINI TOWER* 68

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

HOUSEMADE SALADS

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

HOUSE SALAD, CAESAR SALAD,

WEDGE OF LETTUCE 8.75

MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | feta | tomato
egg | fresh greens | avocado ranch 17

SEARED AHI TUNA SALAD

blackened Rare over spinach
romaine & Asian slaw mixture | oriental noodles
wasabi peas | soy ginger vinaigrette 17

EDGEWATER SALAD

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

Topped with your choice of:

grilled salmon 18 | chicken 16 | shrimp 17

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 17*

STEAMED SEAFOOD FEAST

live Maine lobster | mussels

Maryland spiced shrimp | clams | oysters

Lobster Price Plus 19

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH

tartar sauce 20.5

HAMBURGER* 13

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo | side of soy ginger 17

FRESH OYSTERS

OYSTERS ROCKEFELLER

creamy spinach | bacon
Italian cheese blend
each 4.75 or 4 for 17

OYSTERS

ON THE 1/2 SHELL*

OYSTERS CHESAPEAKE

creamy blue crab
mushrooms | ham
each 4.75 or 4 for 17

SHRIMP SCAMPI

heirloom tomatoes | pasta 30.5

SHRIMP AND GRITS

spicy andouille sausage | fried egg | bacon
cheddar grits 30.5

TRADITIONAL SEAFOOD FAVORITES

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

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial | tartar sauce 34

 **GRILLED SHRIMP ON A SKEWER** 29.75

SHRIMP CHESAPEAKE

baked | seasoned breadcrumbs
shrimp with crab imperial 31.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp
Maryland Crab Cake | tartar sauce 40



FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | clam strips
tartar sauce | cocktail sauce 40

FRESH FRIED OYSTERS cocktail sauce 29.75

FRIED SHRIMP cocktail sauce 29.75

FRESH SEA SCALLOPS

-  · pan blackened | drawn butter
-  · grilled | drawn butter
- fried | tartar sauce 32

 **MARYLAND STEAMED SHRIMP**

in the shell with Old Bay® seasoning
drawn butter 29.5

DESSERTS

KEY LIME PIE fresh chantilly cream 8.75

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur
chocolate cookie crust | hot fudge sauce
candied pecans | chantilly cream 9

HOUSEMADE CHEESECAKE 8.75

Ask your server for today's special flavor selection

 **ORANGE SHERBET** 8

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 18.5

MARYLAND CHICKEN

fried | cream sauce 18.5

 **FILET MIGNON*** 7 oz. 33 | 9 oz. 37

 **FILET MIGNON* & GRILLED SHRIMP** 46.5

 **RIBEYE STEAK*** 38.5

Add a **MARYLAND CRAB CAKE** to any entrée 17

 Add **SKEWER OF GRILLED SHRIMP** to any entrée 15

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**

5.5

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.