CHESAPEAKE'S

APPETIZER PLATTERS

HOT APPETIZER PLATTER

grilled shrimp
baked oysters Rockefeller
baked oysters Chesapeake
fried calamari
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 68

APPETIZERS & SEAFOOD CLASSICS

CRAB BISQUE Cup 5.5 Bowl 8.75

SMOKED TROUT 15.5

GRILLED SHRIMP 15

MUSHROOMS STUFFED WITH CRAB 15.5

FRIED CALAMARI

marinara sauce | mustard sauce | 15.5

SHRIMP COCKTAIL cocktail sauce 15

MARYLAND CRAB CAKE

lump blue crab meat seasoned bread crumbs | tartar sauce 16.5

16.5 LUMP BLUE CRAB COCKTAIL

ONION RING PLATTER 12.5

SMOKED SALMON* 15.95

SEARED AHI TUNA*

blackened Rare over Asian slaw wasabi paste | soy ginger sauce 15.5

HOUSEMADE SALADS

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

- **★ WEDGE OF LETTUCE** 8
- MARYLAND SEAFOOD SALAD

blue crab | shrimp | scallops | feta | tomato egg | fresh greens | avocado ranch 16.5

SEARED AHI TUNA SALAD

blackened Rare over spinach romaine & Asian slaw mixture | oriental noodles wasabi peas | soy ginger vinaigrette 16.5

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.

③ 11/2 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 16.5

STEAMED SEAFOOD FEAST

live Maine lobster | mussels Maryland spiced shrimp | clams | oysters Lobster Price Plus 18.5

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH tartar sauce 19

GRILLED YELLOWFIN TUNA*

blackened | wasabi mayo | side of soy ginger 16.5

FRESH OYSTERS

OYSTERS ROCKEFELLER

creamy spinach | bacon Italian cheese blend 4.5 each or 4 for 16 **⑥** OYSTERS
ON THE 1/2 SHELL*

OYSTERS CHESAPEAKE

creamy blue crab mushrooms | ham 4.5 each or 4 for 16

If you have any food allergy that would affect your safety or enjoyment of our food, please bring it to the attention of your server.

SHRIMP SCAMPI

heirloom tomatoes | pasta 29.5

SHRIMP AND GRITS

spicy andouille sausage | fried egg | bacon cheddar grits 29.5

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 32.5

SHRIMP CHESAPEAKE

baked | seasoned breadcrumbs shrimp with crab imperial 29.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp Maryland Crab Cake | tartar sauce 38.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | clam strips tartar sauce | cocktail sauce 38.5

FRESH FRIED OYSTERS cocktail sauce 28.5

FRIED SHRIMP cocktail sauce 29.5

FRESH SEA SCALLOPS

- pan blackened | drawn butter
- grilled | drawn butter
 - · fried | tartar sauce 30.5

MARYLAND STEAMED SHRIMP

in the shell with Old Bay® seasoning drawn butter 29

FROM CHESAPEAKE'S GRILL

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

GRILLED CHICKEN BREAST roasted red pepper butter 17.5

MARYLAND CHICKEN

fried | cream sauce 17.5

- GRILLED SHRIMP ON A SKEWER 29
- **§ FILET MIGNON***7 oz. 32 | 9 oz. 36
- **❸ RIBEYE STEAK*** 37.5

Add a MARYLAND CRAB CAKE to any entrée 16 Add SKEWER OF GRILLED SHRIMP to any entrée 14

DESSERTS

KEY LIME PIE fresh chantilly cream 8

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur chocolate cookie crust | hot fudge sauce candied pecans | chantilly cream 8

HOUSEMADE CHEESECAKE 8

Ask your server for today's special flavor selection

ORANGE SHERBET 7

BREAD PUDDING lemon sabayon sauce 8.5

ON THE SIDE 5

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

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.







CHESAPEAKES.COM