

APPETIZER PLATTERS

HOT APPETIZER PLATTER

grilled shrimp
 baked oysters Rockefeller
 baked oysters Chesapeake
 fried calamari
 crab-stuffed mushrooms | drawn butter
 mustard sauce | marinara sauce
 60

COLD APPETIZER PLATTER

chilled peel 'n eat shrimp
 smoked salmon*
 lump blue crab cocktail
 fresh oysters on the half-shell*
 mustard sauce | cocktail sauce
 60

APPETIZERS & SEAFOOD CLASSICS

CRAB BISQUE Cup 4.75 Bowl 7.5

SMOKED TROUT 14

 **GRILLED SHRIMP** 14

MUSHROOMS STUFFED WITH CRAB 14

FRIED CALAMARI
 marinara sauce | mustard sauce 14

 **SHRIMP COCKTAIL** cocktail sauce 14

MARYLAND CRAB CAKE
 lump blue crab meat
 seasoned bread crumbs | tartar sauce 14

 **BLUE CRAB COCKTAIL** 15.5



 **KING CRAB COCKTAIL** 22

ONION RING PLATTER 10


SMOKED SALMON* 14

SEARED AHI TUNA*
 blackened Rare over Asian slaw
 wasabi paste | soy ginger sauce 14

HOUSEMADE SALADS

Housemade Dressings: Cheddar Cheese | Honey Mustard
 Basil Vinaigrette | Blue Cheese |  Olive Oil and Red Wine Vinegar
 Ranch |  Creamy Garlic & Peppercorn |  Avocado Ranch
 fat free Honey French with Sundried Tomato

 **HOUSE SALAD,  CAESAR SALAD,**
 **WEDGE OF LETTUCE** 7

 **MARYLAND SEAFOOD SALAD**
 blue crab | shrimp | scallops | fresh greens
 avocado ranch 15.5

SEARED AHI TUNA SALAD
 blackened Rare over spinach
 romaine & Asian slaw mixture | oriental noodles
 wasabi peas | soy ginger vinaigrette 15.5

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.

 **1 1/2 LB. LIVE MAINE LOBSTER**
 steamed, drawn butter 38

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

STUFFED MAINE LOBSTER
 Crab Imperial *Lobster Price Plus* 14

 **STEAMED SEAFOOD FEAST**
 live Maine lobster | mussels
 Maryland spiced shrimp | clams | oysters
Lobster Price Plus 16

ALL LOBSTER SIZES SUBJECT TO AVAILABILITY

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH
 tartar sauce 17.5

 **HAMBURGER*** 11


GRILLED YELLOWFIN TUNA*
 blackened | wasabi mayo | side of soy ginger 15

FRESH OYSTERS

 **OYSTERS ON THE 1/2 SHELL***

OYSTERS ROCKEFELLER
 creamy spinach | bacon | Italian cheese blend
 3.85 each or 4 for 14.5

OYSTERS CHESAPEAKE
 creamy blue crab | mushrooms | ham
 3.85 each or 4 for 14.5

 Item can be prepared with no added gluten. Sandwiches/burgers served with Gluten Free bun, add \$1.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TRADITIONAL SEAFOOD FAVORITES

FRESH MARYLAND CRAB CAKES

baked | lump blue crab imperial | tartar sauce 28.5

SHRIMP CHESAPEAKE baked 27.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp

Maryland Crab Cake | tartar sauce

lemon | drawn butter 34.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters | shrimp | tartar sauce

clam strips | cocktail sauce 34.5

FRESH FRIED OYSTERS

cocktail sauce 27

FRIED SHRIMP

cocktail sauce 27

FRESH SEA SCALLOPS 27

• pan blackened | drawn butter

• grilled | drawn butter

• fried | tartar sauce

• MARYLAND STEAMED SHRIMP

in the shell with Old Bay® seasoning

drawn butter 27

SHRIMP SCAMPI

heirloom tomatoes | pasta 27

SHRIMP AND GRITS

spicy andouille sausage | fried egg | bacon

cheddar grits 27

FROM CHESAPEAKE'S GRILL

• CHARBROILED CHICKEN BREAST

roasted red pepper butter 16.5

MARYLAND CHICKEN

fried | cream sauce 16.5

• GRILLED SHRIMP ON A SKEWER 27

• FILET MIGNON*

7 oz. 28.5 | 9 oz. 32.5

• FILET MIGNON* & GRILLED SHRIMP 36

• PRIME GRADE RIBEYE STEAK* 36.5

Add a MARYLAND CRAB CAKE to any entrée 14

Add SKEWER OF GRILLED SHRIMP to any entrée 13

DESSERTS

KEY LIME PIE fresh chantilly cream 7

SLOWER DELAWARE PIE

coffee ice cream and Kahlua® liqueur

chocolate cookie crust | hot fudge sauce

candied pecans | chantilly cream 7

HOUSEMADE CHEESECAKE 7

Ask your server for today's special flavor selection

• ORANGE SHERBET 6

BREAD PUDDING lemon sabayon sauce 7

ON THE SIDE 4

BAKED SPINACH MARIA

• CREAMY COLE SLAW

• BAKED CINNAMON SPICED APPLES

HAND BREADED ONION RINGS

• BROCCOLI

• FRESH VEGETABLE OF THE DAY

• BAKED POTATO

NEVA'S POTATOES

• FRENCH FRIES

• BRAISED SPINACH

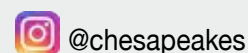
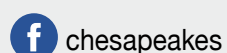
SPICY SPINACH MAC & CHEESE

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



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