

APPETIZERS

CRAB BISQUE Cup 5.5 | Bowl 8.75

FRIED CALAMARI marinara sauce | mustard sauce 15.5

MARYLAND CRAB CAKE baked | lump blue crab imperial tartar sauce 16.5

SEARED AHI TUNA* blackened Rare over Asian slaw wasabi paste | soy ginger sauce 15.5

FRESH OYSTERS

OYSTERS ON THE 1/2 SHELL*

OYSTERS ROCKEFELLER

creamy spinach | bacon | Italian cheese blend 4.5 each or 4 for 16

HOUSEMADE SALADS

HOUSE SALAD

tomatoes | feta | croutons toasted almonds 8

CAESAR SALAD

romaine | Parmesan | croutons 8

WEDGE OF LETTUCE

tomatoes | blue cheese crumbles | bacon avocado ranch dressing $\ \mathcal{8}$

FEATURED CAESAR SALAD

each day we select a special item to place atop your Caesar Salad *Priced Daily*

ONION RING PLATTER 12.5 SMOKED SALMON 15.95 MUSHROOMS STUFFED WITH CRAB 15.5

- GRILLED SHRIMP 15SMOKED TROUT 15.5
- SHRIMP COCKTAIL cocktail sauce 15
- LUMP BLUE CRAB COCKTAIL 16.75

OYSTERS CHESAPEAKE

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

MARYLAND SEAFOOD SALAD

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

SEARED AHI TUNA SALAD*

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

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

SANDWICHES

Served with your choice of one side dish.

MARYLAND CRAB CAKE SANDWICH tartar sauce 19

GRILLED CHICKEN SANDWICH peppercorn dressing 13

HAMBURGER* 12

FRIED FISH SANDWICH 14.5

GRILLED YELLOWFIN TUNA* blackened | wasabi mayo | side of soy ginger 16.5

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.

Item can be prepared with no added gluten. Sandwiches/burgers served with gluten free bun, add \$1.50

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

ALASKA SALMON & BROCCOLI

grilled | pasta | broccoli maître'd cream sauce 17.75

LUNCH ENTRÉES

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

FRIED SHRIMP

cocktail sauce 17.5

FRESH FRIED OYSTERS

cocktail sauce 16.5

FRIED SEAFOOD PLATTER

cod | scallops | oysters shrimp | clam strips | tartar sauce cocktail sauce 22.5

BROILED SEAFOOD PLATTER

cod | scallops | shrimp Maryland Crab Cake tartar sauce 22.5

MARYLAND CRAB CAKES

baked | lump blue crab imperial tartar sauce 20.5

GRILLED SHRIMP ON A SKEWER 17

GRILLED CHICKEN BREAST

roasted red pepper butter 15.5

MARYLAND CHICKEN

fried | cream sauce 15.5

GRILLED YELLOWFIN TUNA* blackened | soy ginger sauce *16.5*

FILET MIGNON* 32

BIBEYE STEAK* 37.5

ON THE SIDE

BAKED SPINACH MARIA (a) CREAMY COLE SLAW (b) BAKED CINNAMON SPICED APPLES HAND BREADED ONION RINGS (a) BROCCOLI (b) FRESH VEGETABLE OF THE DAY (c) BAKED POTATO NEVA'S POTATOES FRENCH FRIES (c) BRAISED SPINACH SPICY SPINACH MAC & CHEESE (c) BACON & CHEDDAR CHEESE GRITS RICE PILAF

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

③ ORANGE SHERBET 7

BREAD PUDDING lemon sabayon sauce 8.5

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.





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CHESAPEAKES.COM

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